

# J&W Magazine

*For Alumni and Friends of  
Johnson & Wales University*

*Fall 2002*



## Florida Campus Celebrates 10th Anniversary and a New Master Plan

### PLUS:

A New Vision for  
J&W's Alumni

Sweden Campus Also  
Celebrates its 10th

Norfolk's Unique Collection



# Reflections



Dear Alumni and Friends:

The 2002–2003 academic year has officially begun at Johnson & Wales University. With record enrollments (over 15,000 students university-wide) enhanced student services, facility improvements and a faculty and staff more dedicated than ever to furthering our career university focus, it looks to be a banner year for everyone involved with the institution.

We continue to plan for the Charlotte Campus opening in September '04 and the ongoing presence for Charleston and Norfolk is beginning to take shape. Career Conference '02 was a huge success at the Providence, Florida and Charleston campuses (Norfolk and Denver are holding theirs in the spring), and employers are already beginning to look at the next round of Johnson & Wales graduates as their future employees.

This issue of *J&W Magazine* commemorates two special anniversaries—10 years for both Sweden and Florida. Look to future issues for word of Norfolk and Charleston celebrations, as they mark important milestones as well. Having just celebrated my 40th anniversary with Johnson & Wales, I know how important it is to take the time to look back to our roots and to see how far we've come in our mission of bringing students and employers together through career education.

And whether you're an alum or a friend, I think you'll be interested in reading the article on our new vision for alumni relations, including the revamped Web site and new alumni council. You'll be amazed at the many opportunities to connect with J&W, both online and in person!

I hope you will continue to stay connected with Johnson & Wales by registering on the Web site, reading this magazine, e-mailing your ideas, writing or phoning us with your comments. You can always reach me at [john.yena@jwu.edu](mailto:john.yena@jwu.edu).

*John A. Yena*

John A. Yena  
University President



America's Career University®

# J&W Magazine

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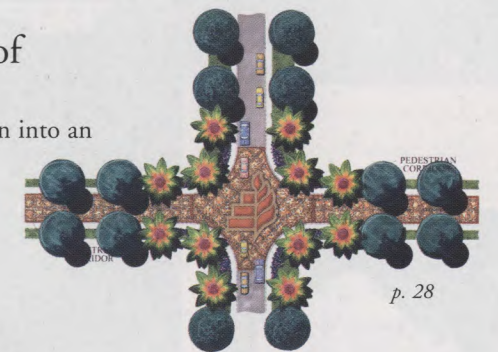
Thanks to a student's inspiration, the Norfolk Campus is amassing a distinctive assortment of decorative chargers.

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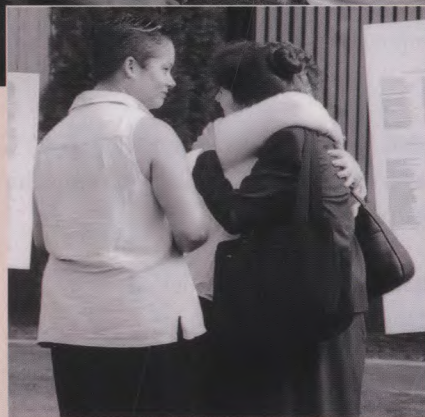


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## Sept. 11 Anniversary

Memorial ceremonies were held on Gaebe Commons in Providence to mark the anniversary of the terrorist attacks on the World Trade Center. A candlelight vigil was also held later in the day with a procession to WaterFire and the unveiling of the Wall of Hope, Rhode Island's tribute to the victims.



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## J&W Hosts Intercollegiate Dressage Competition

Add another first to the J&W list. Late in April, J&W's Center for Equine Studies hosted the first National Championship of the Intercollegiate/Interscholastic Dressage Association (IDA). In the paddocks and pastures edged by oaks, maples and pine off a back road in rural Rehoboth, Mass., a total of 70 competitors put their horses through required choreographed patterns at walks, trots and cantors in the farm's arena. Three of J&W's own placed in their levels.

Kathleen Travelo '03, a two-year veteran of the University's Hunt Seat team, was Reserve Champion, placing second in the introductory level. Kelly O'Neil '02, placed third in the first level division, and has since graduated into a job as a riding teacher in Harvard, Mass. Angie Parziale '03 placed sixth in the training level division.

The IDA was formed in 1995 as an informal competition among a small group of schools and colleges, mostly from the Northeast. By the time the organization incorporated, it had an educational mission to develop dressage as a team sport at the college and secondary school level, and bring others onboard.



Kelly O'Neil '02 rides Ron in competition at the National Championship of the Intercollegiate/Interscholastic Dressage Association (IDA).

Early members included Mt. Holyoke College, Johnson & Wales, Stoneleigh Burnham School and Savannah School of Art and Design. Regions now spread from Michigan to Florida—Northeast, Southeast and Midwest—with a region-in-the-making of four colleges in California. Today the IDA counts 273 members, most represented in the Northeast. Beth Beukema, chairman of the department of equine studies and a 22-year veteran of J&W's program, is IDA president. Beukema says that while most schools in the competitions offer equestrian programs as part of academics, others like Mt. Holyoke have a team that competes as a sport.

In regular IDA competition, individual and team points count toward standings in the region and qualification for the national finals. In April's nation-

als, teams drew groups of four horses, which were then assigned to riders by coaches. Riders were only allowed a 10-minute warm-up to get acquainted with their unfamiliar mounts. As host farm, J&W supplied horses from its stables with four mounts added by Mt. Holyoke.

Judges included Joan Humphrey, on the executive board of the United States Dressage Federation. IDA members were duly appreciative of J&W's facilities and hospitality, Beukema says. "I've been getting lots of very nice 'thank you' notes."

In spring 2003, Virginia Intermont College will play host to the nationals. By October 2002, the Johnson & Wales dressage team was back in competition on the circuit and spending lots of time in the paddocks.—Cathy Sengel

## McGregor Meets Young Leaders

Early last summer, Donald McGregor, president of the Florida Campus, hosted the United Way's Young Leader's Society at the campus' practicum property, the Bay Harbor Inn & Suites. Members of the Young Leader's Society are all under the age of 40 and contribute at least \$1,000 to the United Way annually. This exclusive group of movers and shakers, 1,400 strong, developed a lunch series to gain access to seasoned experts, leaders and politicians on a one-to-one basis. "Luncheon with Leaders" events have featured William Talbert, president of the Greater Miami Convention & Visitors Bureau; Arthur Hertz, president of Wometco Enterprises, and Richard Fain, president of Royal Caribbean Cruise Lines to name a few.

As each young leader arrived, Dr. McGregor shared a bit of humor and explanation about the 45-room hotel and restaurant where they were lunching. He proceeded to explain a bit about himself, starting with how he began at Johnson & Wales University 34 years ago in Providence, R.I., as an accounting teacher. "I never imagined I'd be a campus president in Florida," said Dr. McGregor. "So don't limit your expectations and never stop learning."—Zoraya Suarez



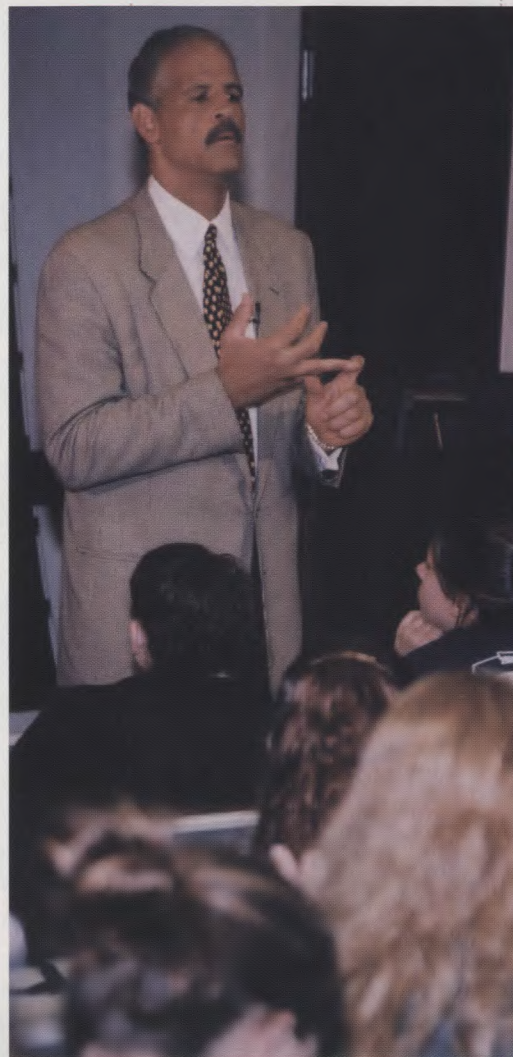
## Stedman Graham Honored as Distinguished Visiting Professor

"Without an education, you have no freedom and you turn your power over to other people," Stedman Graham, chairman and CEO of S. Graham & Associates told students at the Alan Shawn Feinstein Graduate School in April. "Education is a very important thing in people's lives. Johnson & Wales is one of the few schools in the United States that teaches you how to take what you learn and apply it to your current situation."

Graham delivered that key message as he spoke at the Providence Campus as part of the Distinguished Visiting Professor program.

"I want you to think and use your brains," he challenged. "Once you understand your talents and skills, you can utilize your resources and build a strong foundation for yourself to pursue your passions."

S. Graham & Associates is an education company that creates customized corporate training and leadership development programs. Clients include Hyatt Hotels Corporation, Manpower, GlaxoWellcome, Frankel, the Department of Labor's Job



CEO and corporate trainer Stedman Graham speaks to graduate students at the Providence Campus.

Corps, and State Universities of New York.

Joe J. Goldblatt, the dean of the graduate school, invited the writer and motivational speaker to campus. Graham and Dr. Goldblatt were co-authors of *The Ultimate Guide to Sport Event Management & Marketing*. Graham has published books that include the 1997 *New York Times* bestseller *You Can Make It Happen: A Nine-Step Plan for Success*.

"Graham's visit to Johnson & Wales was a very positive experience for our students," says Dr. Goldblatt. "His message is one that can inspire us all to achieve our dreams."

Graham is also lending his talents to J&W by sitting on the Dean's Board of Distinguished Counselors to the Alan Shawn Feinstein Graduate School, a group of individuals representing a wide range of professions and organizations which correspond to many of the

## R.I. Recognizes J&W with Tourism Award

The Rhode Island Tourism Division honored Johnson & Wales University with the 2002 Rhode Island Tourism Achievement Award at the 17th Annual Tourism Travel Exchange & Unity Luncheon.

Governor Lincoln Almond and R.I. tourism director David DePetrillo presented the award to John Bowen, president of the Providence Campus. Dr. Bowen accepted the award on behalf of the campus and acknowledged that it takes a team of students, faculty and deans to achieve such an honor.

"Since 1973, our own Johnson & Wales University has educated an entire generation of talented chefs," said DePetrillo. "Fortunately for us, many of them have chosen to remain in Rhode Island and open critically acclaimed restaurants that have truly made Rhode Island a culinary

University's career-focused graduate programs and studies.

During Graham's visit, Zoe Baker, a graduate student in global business, with a concentration in international trade, was awarded a Distinguishing Visiting Professor Scholarship from Johnson & Wales. Baker, a native of Kenya, is a member of the Johnson & Wales Experiential Education Committee and was the vice president of the Graduate Student Association for 2001-2002.—Jodi Hoatson

capital of America. Our state's new reputation as a dining destination has played a pivotal role in bringing visitors here from across the country and around the globe."

Businesses in Rhode Island's travel and tourism industry made enough money in the first half of 2001 to stem the losses in the last six months caused by the recession and the Sept. 11 terrorist attacks. Estimates compiled by the state Economic Development Corporation show that sales last year in the travel industry were \$3.26 billion, up slightly from 2000 when they were \$3.23 billion.

"Despite a national recession and the impact of the events of Sept. 11 on the nation's tourism industry as a whole, Rhode Island's tourism industry 'held the line' last year, maintaining the previous year's record-breaking economic impact, with even a small increase," said Almond. "This is a truly remarkable accomplishment that should make every Rhode Islander very proud."—J. H.

## Denver Campus Opens International Baking & Pastry Program

According to the U.S. Bureau of Labor Statistics, the demand for skilled bakers and pastry chefs is on the rise. By 2008 the industry is expected to grow by 16 percent in retail bakeries, 12 percent in baking manufacturing and 32 percent in hotels and lodging. Thanks to a brand-new International Baking & Pastry Institute (IBPI) at the Denver Campus, more Johnson & Wales students will help to meet this demand.

The Denver Campus began

offering baking & pastry classes in 2001, but fall 2002 marks the first term of classes working toward a degree. What is more, it marks a milestone in the Denver Campus business plan.

"We noticed increased enrollment numbers in both the associate and the bachelor's program in Providence, so we knew more and more students were interested in pursuing a baking and pastry degree," says Martha Crawford, who heads the IBPI at the Providence Campus, and was instrumental in helping to plan the sister program in Denver. "As we planned our goals for the Denver Campus, it made sense to choose that campus for the growth of the program."

Bruce Ozga, director of culinary education at the



Left, Martha Crawford, director of the International Baking & Pastry Institute at the Providence Campus, breaks ground with Denver Dean Jim Griffin and Chef Bruce Ozga.

Denver Campus, spearheaded the process of setting up the 1,400-square-foot bakeshop

and pastry lab, as well as hiring faculty. Chef instructor Elena Clement also contributed greatly. "It's an exciting time here at the Denver Campus," Ozga says. "Helping Johnson & Wales to expand its western presence while adding to the resources available to students has been a great opportunity."

Sixty new students began classes in September, learning from such expert chef instructors as Ronald Lavalley, former pastry chef at the Bellagio hotel in Las Vegas, and Jerry Comar, former executive pastry chef at the Inverness Hotel.

Denver's Dean Jim Griffin sums up the feelings of the entire faculty of the IBPI: "This will be the best pastry program west of the Mississippi."—Meredith Moore

## A Night of Lowcountry Cooking, Camaraderie and Kitchen Secrets in Charleston

It was an evening to remember. Executive chefs Bob Waggoner of Charleston Grill, Robert Carter '89, '99 HDR of Peninsula Grill, Frank Lee of Maverick Southern Kitchens Inc. and Donald Barickman of Hospitality Management Group Inc. joined forces on a dynamic chefs' panel at the National Association Of Catering Executives (NACE) Conference held at Charleston Place in July. Aside from all being close friends, these

chefs are considered some of the "founding fathers" of the innovative lowcountry cuisine so popular today.

Moderating was Stephen D. Parker, president of the Charleston Campus. More than 400 NACE members attended the panel that chefs' panel chairman, Scott Malouche called "groundbreaking."

"I think that a standard was set in two areas," says Malouche, "the first being how well the chefs and the moderator worked together, and the second being that these chefs showcased a banquet menu using a lowcountry theme with a truly amazing outcome."

Each chef concentrated on a certain aspect of the meal, addressing what, from a lowcountry perspective, should be served, how to prepare it, and how to use the dish in a number of different ways. For example, Lee used a simple gazpacho, first as an appetizer and then adapted as a gumbo entrée, and finally as a salsa sauce for fish.

"It is always special to see these very popular and well-respected chefs working together side-by-side as they so frequently do throughout the year," says Parker. "As expected, their preparations were incredible, and so was their friendly attitude toward one another. Waggoner was frying Carter's hushpuppies, Lee was stirring Waggoner's grits, Carter was helping Barickman with his quail. It was all very casual, upbeat and relaxed, and I think everyone had a great time. It was a privilege to be on stage with these outstanding, yet down-to-earth, chefs."

As cameras captured what was happening on the cook-top, the chefs really let their hair down and offered many helpful tips that they use in the kitchen. In addition to Lee's secrets on gazpacho, Carter reminded the audience that frying hushpuppies twice keeps them fresher longer; Waggoner noted that grape seed oil is the only oil that won't congeal when chilled, and Barickman taught that the more rice is rinsed before cooking, the stickier it will be. —Paige Crone



Charleston Campus President Stephen Parker poses with chefs, from left, Donald Barickman, Frank Lee, Bob Waggoner and Robert Carter '89, '99 HDR.

Graham photo by Constance Brown; Charleston photo by Gary Coleman



## Denver Wins First Intra-Campus Competition

Johnson & Wales University held its first ever intra-campus culinary competition for students last spring at the Providence Campus. Teams featuring the finest student culinary talent from Providence, Norfolk, Charleston, Florida and Denver gathered in Rhode Island to pit their culinary skills against one another. When the dust cleared, the University's newest campus walked away the champs.

J&W campus loyalists love to argue over who's best, and many students tried out to make the teams. "We were thrilled by the numbers of students who turned out for the trials when the opportunity was first announced," says Chef Bruce Ozga, director of culinary education at the Denver Campus. "We have many talented students here. The fact that so many wanted to participate, and that we actually brought home the gold is a great testament to the caliber and the spirit of our students."

And, while trying out for the team may have been challenging, the real work began once the final group was selected. "Once our team created the menu, we practiced for well over 100 hours," says Denver chef instructor and team coach Christopher Heath Stone '95. And that was the key to the team's success, he says.

"Working hard, being prepared, and being able to dig deep and call upon your training and preparedness at a moment's notice is what being a

champion is all about—whether you are a chef, an athlete, or a star performer in any capacity."

The Denver team returned home victorious—albeit exhausted—landing in Colorado at 2:30 a.m., and was surprised to find Campus President Mark Burke '81 at the airport. "Showing up at the airport to greet a team that went all out for us, not to mention the fact that they brought home such a great honor, seemed like the least I could do," says Burke. "This was a great competition, a great opportunity for our students, and to win a gold was a great honor for our campus."

Adds Denver Campus Dean Jim Griffin, "I congratulate Karl Guggenmos and the entire team of culinary directors for making this happen. I have long wished for such a forum for intra-campus competition and camaraderie and am glad to see it finally come to fruition."

—Trish Blake



## Loni Anderson Brings TV Show to J&W Kitchens

Loni Anderson of "WKRP" fame was on the Florida Campus in July taping segments of her syndicated television show "The Best of Modern Cuisine." She is shown above with TA Jaime Montilla, left, Campus President Donald McGregor and Chef Instructor Mike Lyle. The show airs on cable stations including TVFN and PAX Broadcasting.

## Norfolk Campus Helps VHTA Minimize Risk of Foodborne Illness

If you want to be the best, you've got to learn from the best. That, it seems, is what brought the Virginia Hospitality and Tourism Association to the Norfolk Campus. Enter ServSafe®, the food safety training program administered by the National Restaurant Association Educational Foundation, and taught to J&W students in the College of Culinary Arts. When the VHTA decided to launch a program offering ServSafe techniques, the organization turned to J&W's Norfolk Campus for help.

In response, Associate Professor Paul Magnant, hospitality coordinator, created a six-hour class ending with a test for ServSafe certification. With the certification, companies can provide safer food practices for the public by having a

better-educated workforce. What's more, in many Virginia cities the ServSafe certification is accepted by the Department of Health. Organizations such as Colonial Williamsburg, the Williamsburg Landing, and the Marquee in Richmond have already sent employees through the program.

"The ServSafe certification helps to open the eyes of people who are jaded with the day-to-day activities, and helps them to think about how germs really get transferred," says Greg Burroughs '96, director of culinary purchasing at Norfolk Campus and a ServSafe instructor. "It is better to look at ServSafe not as microbiological, but as business maintenance."

Along with Magnant and Burroughs, Norfolk instructors Brian Campbell, Suzette

LaCost '99 and Addie Magnant also teach the VHTA-sponsored course. The success of the program has prompted VHTA to think of other avenues of education, including a Spanish language version of ServSafe, front-of-the-house server training, survival skills for supervisors and a "serving alcohol with care" course that offers the opportunity for certification.

—Shannon Curtis

## Nograd, Guggenmos Named Officers of Society

"It was nothing short of an enchanted evening," says Stephen D. Parker, president of the Charleston Campus, about the Commander's Dinner. The dinner was held by the Honorable Order of the Golden Toque, an international chef's honor society, during its 40th Annual Meeting and Reunion in Charleston in June.

During the three-day conference, Johnson & Wales University hosted a reception on campus, featuring lowcountry gospel music by the Plantation Singers. The gala Commander's Dinner was held the next evening as the closing event for the Annual Meeting. After gathering on the lawn of the historic William Aiken House in downtown Charleston for cocktails and a group picture, the members of the Golden Toque convened in the ballroom of this recently renovated mansion to induct their newest members. Following the induction, the group installed its new officers, including Johnson & Wales University's College of Culinary



Dean of the College of Culinary Arts Karl Guggenmos '02 MBA, left, and Dean Emeritus Robert Nograd '99 HDR, right.

Arts Dean Emeritus Robert Nograd '99 HDR as the Grand Commander, and Dean of the College of Culinary Arts Karl Guggenmos '02 MBA as Commander Director.

The Golden Toque was established in 1960 to honor and bring some of the best chefs in the United States together in a fraternal group. The organization is limited to 100 active members and 15 honorary members, each of whom must have a minimum of 25 years of experience, have received numerous awards and culinary honors, and be recognized as a leader in the culinary profession.

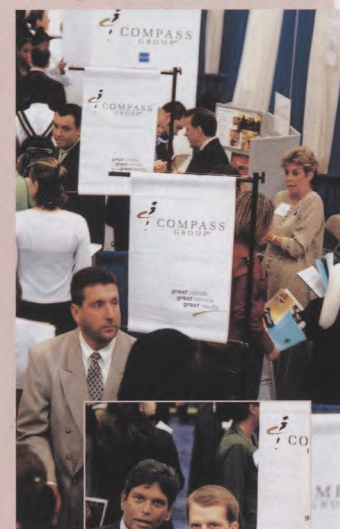
"The Golden Toque organization celebrates culinary traditions, yes, but it also recognizes new trends and techniques," Chef Nograd said in a brief presentation. "One of our goals this year will be to help the next generation of up-and-coming chefs through scholarships."

After the awards ceremony, the group moved upstairs for dinner, which was prepared by Johnson & Wales students under the guidance of chef instructors Karl Stybe and Shane Pearson.

"It was a real privilege to meet with so many of the country's best chefs," says Chef Guggenmos. "I was also extremely pleased with the efforts of the Charleston Campus to help make this 40th reunion one of the best ever annual events of the Golden Toque."—P.C.

## Compass Group Participates in Career Conference

The Compass Group is a food service consortium that includes Au Bon Pain, Eurest, Restaurant Associates, Bon Appétit, Flik, Chartwells, Morrison and Crothall, Levy Restaurants and Canteen. Each of its nine companies sent representatives to the fall Career Conference at the Providence Campus as part of an effort to make its name and companies known to prospective future employees.



Right: Compass V.P. for special human resource projects, Raj Pragasam, and John Tuomala '92 manager of college relations, staffed Compass' recruiting efforts.

## Summer Sizzled in the Rockies

Although one might guess that summer on a college campus would be a sleepy time, that was anything but the case at the Denver Campus. Throughout the summer, the campus played host to a multitude of student, educational, civic and professional groups.

"We were thrilled by the level of activity on our campus this summer," says Denver director of admissions and student services David McKlveen. "By sharing our campus space and resources, not only did we allow Johnson & Wales University to make a significant contribution to and investment in the Denver community, but we were able to let the community—prospective students and their families, neighbors, civic leaders and interested citizens alike—know who we are and [what are] the benefits of our unique approach to career education."

During the summer, Denver hosted Junior Achievement's Business Week program; the Mayor's Office Council on AIDS; the Denver Summer Scholar's program, and various professional groups of food educators and guidance counsels, as well as the Hugh O'Brien Youth Leadership Program (HOBY), for high school students and others.

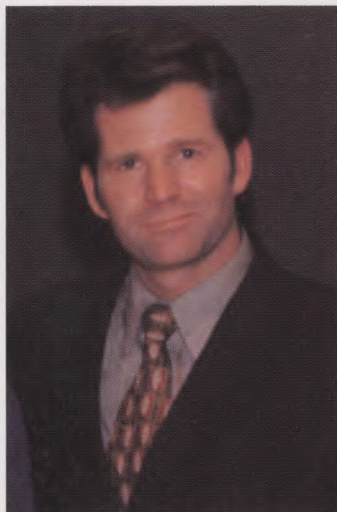
Denise Delgado, a member of the board of directors of Colorado HOBY, was delighted with her J&W experience. "Johnson & Wales University is a great match with our program, and makes a great partner because the University understands the value of leadership. This institution walks the talk by infusing leadership curriculum within [its] own academic programs."

The summer activity culminated in July when the campus hosted the City of Denver's Taste of the Nation (See separate article on page 9.).—T.B.



## Visiting Lecturers Champion Creativity

Imagine. You are following the wagging tail of a Dalmatian in the dark. You can barely see it ahead of you on a foggy, winding path. You are chasing eagerly—obsessively—but never reaching the moving target ahead of you. That is the feel of the writing experience for Andre Dubus III, the author of *Sand and Fog*, a finalist for the National Book Award. "Writing is an act of discovery," he told the audience of more than 100 students and faculty at the Pepsi Forum in Providence. "What makes a writer write a book is a nagging question. We write what we don't know we know." It is curiosity and not necessarily talent that makes the great writer, he added.



Author Andre Dubus III spoke to students as a Distinguished Visiting Professor.

Dubus, a Tufts professor and son of the eminent short story writer of the same name, spoke as Distinguished Visiting Professor at the John Hazen White Center for Arts & Sciences. He recalled his conversion from boxing and pick-up work as a bartender, private investigator and carpenter to a career in writing. "I felt more like myself than I ever had in

my entire life." Quoting, William Faulkner, Mary McCarthy, Samuel Beckett, Leo Tolstoy and a myriad of compatriots, he defined writing as "the ability to transfer a feeling from one man's heart to another."

Be prepared for rejection, he told listeners, admitting that his first novel took six years to write and received 117 rejections before it was published; his second was rejected by 23 publishers and his third by 30 publishers. "Don't expect the world to notice your creativity," he warned. As for championing the writing of others, Dubus named Larry Brown author of *Father and Son*, his pick for the most talented American writer on the current literary scene.

Right next door at the Larry Friedman International Center for Entrepreneurship, former nun, ever-inventive Elizabeth Pierotti outlined the road she followed to her own success for

an audience of close to 50 Lunch and Learn lecture guests. Pierotti's invention of a pedometer that attaches to a running shoe helped turn around Reebok's fortunes. Next came a tiny, waterproof radio perfect for swimmers. Speedo grabbed that one. Now she's meeting with Jennifer Lopez and Shawn "P. Diddy" Combs to help sell her full-vision sunglasses. She drives every product from invention to sales, finding and enlisting the help of the best, throwing herself at their mercies if need be—and always with passion. These are Pierotti's tips from the trenches for would-be entrepreneurs:

- Learn your core competence; the gods have blessed you with your genius.
- Start with a worthy idea. Take your cue from would-be customers.
- Your idea matters more than your ego. Be ready to get out of your own way.
- Pay attention to the details.
- Surround yourself with talent. Your success may depend on it.
- Risk and reward are intertwined.
- The one with the money has the power.
- Figure out how to make things happen. Don't wait for luck; make your own breaks.
- Achieving your goals will take longer, cost more, and be harder than you think.
- Greed is destructive. One-hundred percent of nothing is still nothing. One percent of kabillions is plenty.
- You alone are responsible and accountable for your own success.—C.S.

## Co-Founder of Taste of the Nation Brings Event to J&W

In July, more than 2,200 guests came to the Denver Campus to sample culinary creations by the city's most celebrated chefs for Share Our Strength's Taste of the Nation, the largest culinary benefit in the country dedicated to ending hunger. When the last napkin had wiped the last mouth, more than \$150,000 had been raised at the event.

For more than 10 years the event had been hosted at Coors Field in Denver. "This year, we wanted to try something different," says Noel Cunningham '02 HDR, event cofounder, and owner of Strings Restaurant. "The true essence of what Johnson & Wales University teaches—academics, career skills, leadership and commitment to the community—came together in the most amazing way. Faculty, students, staff and committed volunteers from the restaurant and hospitality industry, came together to create the best event that Denver has ever seen."

Taste of the Nation began one evening as a late-night idea at the kitchen table of Denver celebrity and radio personality Pat "The Gabby Gourmet" Miller, as she, Cunningham and a few others discussed the problem of ending hunger in America.

"It just seemed inconceivable to us," says Cunningham, recalling the earliest discussions, "that a country as abundantly blessed as this one could still be grappling with a prob-

## Cooking up a Business at The Cookie Place

The Larry Friedman International Center for Entrepreneurship (LFICE) at the Providence Campus offers its students the chance to cook up ideas, business plans... and food.

In 2001, LFICE Director Ken Proudfoot began looking for a space to build a test kitchen for students enrolled in the Food Service Entrepreneurship program. At the same time, The Cookie Place, a non-profit commercial bakery, was moving its operations to a bigger space in Providence. The Cookie Place director, Bill Monaghan, offered to let students use the fully equipped kitchen at no charge; production for local stores and bakeries is completed by early morning, and students are free to use the facilities throughout the day.

Proudfoot explains that the test kitchen is one more way that Johnson & Wales lives up to its brand as "America's Career University®." "What we're trying to do here at the Center for Entrepreneurship is think 'outside the catalog,'" he says. "We want to give students as much as they expect, and then some. Experiential learning adds so much to the theory that they learn in the classroom."

Melissa Oliveira '04 agrees. She and her



From left, Prof. Ken Proudfoot, Michelle Kulinkowski '03, Cookie Place director Bill Monaghan, Jonathan Davis '04 and Melissa Oliveira '04 check out equipment.

friend and business partner, Jonathan Davis '04, spent much of the summer at The Cookie Place, developing recipes for Portuguese pastries. "This program has allowed us to test both original flavors and products, and variations on traditional ones," she says. "We've gone through production runs and had many, many tasters—including Bill—give us their feedback. Now that we know we have delicious products, the next step is to work on our business plan and find investors."

Indeed, the Entrepreneurship program takes all aspects of starting a business into consideration, from brainstorming the product to analyzing costs to shipping. As Proudfoot says, "We're bringing the real world in, and getting the students out into it."—M.M.

lem as basic as hunger. We live in a country that claims some of the greatest advancements in math, science, technology and every other arena under the sun. We simply refused to accept the fact that if we put our minds to it, we couldn't find a solution for hunger, too. Being in the food and dining profession, we felt as if we had a moral obligation to address this issue—and we knew that we could make a difference."

Since those humble beginnings, Taste of the Nation has grown into an event that takes place in many cities throughout

the United States and raises millions of dollars.

Director of culinary education, Bruce Ozga, who, together with Denver senior team member Marie McGovern coordinated the event from the University's side, says, "The opportunity for our students to participate in an event of this magnitude was extremely worthwhile. Further, the finished product—in terms of a well-organized effort and the impact our industry can have on a problem as troubling as hunger—was extremely worthwhile."

"It was a natural fit for Johnson & Wales University to host this event," says Denver Campus President Mark Burke '81. "It was a major culinary undertaking, a forum for some of the finest employers in the city to showcase their organizations, and a service opportunity dedicated to the most worthwhile of causes. These are all elements that lie at the heart of Johnson & Wales University's mission. What a perfect opportunity for us to continue to demonstrate to the Denver community what we are all about."—T.B.



## Taste of Hampton Roads

Shawn McClain '01 and Brad Ward '02 cheffed for the Swan Terrace restaurant at the annual Taste of Hampton Roads fund-raiser for FoodBank in Norfolk, Va. This year's theme was April in Paris.



## USDA Visits 2 J&W Programs for Disadvantaged

**H**ow can fixed-income families make the most of available fruits and veggies year-round? Johnson & Wales graduate students Jay Johnson and Katie Widhalm, along with Linda Kane, community service educator/events coordinator for the Feinstein Community Service Center, answered such questions while Veggin' Out at Providence-area farmers' markets and produce distribution sites last summer.

A collaborative effort with the Rhode Island Department of Health, Women, Infants, and Children (WIC) and the Department of Environmental Management, with additional funding provided by the United States Department of Health and Human Services, Veggin' Out taps into J&W's culinary expertise to address issues of hunger and food security. Since 1999, the program has used demonstrations by students like Johnson

and Widhalm as well as recipes and nutritional information to help hundreds of families, particularly those on fixed incomes or at nutritional risk, learn to cook and eat more locally grown, fresh produce.

Chef Jeff Wirtz '98, developer of the Veggin' Out curriculum, recently expanded on his experience with the program. Now working at the largest soup kitchen in Rhode Island, he is chef/instructor of the Amos House Culinary Education (ACE) program where he is piloting a 14-week work force training program for residents, teaching culinary arts, ServSafe techniques and life skills.

"The combination of culinary arts training, community service and curriculum development I received at Johnson & Wales gave me the background to help me run a successful program here at



Amos House," says Wirtz. Both the ACE program and Veggin' Out garnered interest from the United States Department of Agriculture (USDA), with a recent visit from Eric M. Bost, under secretary for food, nutrition and consumer services, and Fran Zorn, Northeast regional administrator of food and nutrition service.

"Bost traveled across the country looking at 'best practices' in food and nutrition programs," says Nancy Northrop Wolanski, assistant director of the Feinstein Community Service Center. "It was gratifying that he chose to come to Johnson & Wales to see initiatives developed collaboratively with our community partners. It supports our belief that the critical community needs we see in the areas of food and nutrition require the energy and effectiveness of strategically linking public, private and non-profit resources in creative ways." —Stacie Demarais

## Up Against Corporate Goliaths, J&W Shows Its Many Colors

To say the competition was formidable was an understatement. Johnson & Wales was up against household names Pepsi, Hyatt and McDonald's, as well as food service giants Darden Restaurant Group (which includes Olive Garden and Red

Lobster) and AFC Enterprises (operators of Popeye's Chicken, Cinnabon and Seattle's Best Coffee franchises). Yet, when the winner's name was announced to a ballroom packed with corporate executives, the cheers were for J&W.

The excitement was over the University's Corporate Champion Award from the Multicultural Foodservice & Hospitality Association (MFHA). The MFHA is a nonprofit organization dedicated to promoting multicultural diversity and its economic benefits within the

restaurant, food service and lodging industries.

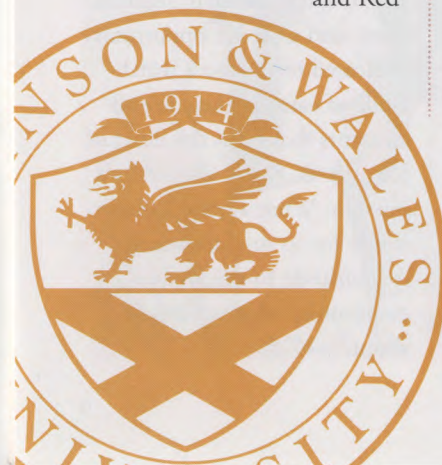
The award is typically presented to the company that has demonstrated outstanding commitment and leadership in support of MFHA, its mission, goals and objectives. Previous winners have included General Mills and the U.S. Foodservice Corporation. J&W is the first educational institution to be honored. A selection committee comprised of diversity officers from large corporations, journalists and previous winners chose Johnson & Wales as the award recipient.

"It was a hands-down, unanimous vote," says MFHA President Gerry Fernandez '76. "When you stack up all of the

contributions that Johnson & Wales has made to the MFHA, it was really no contest."

Fernandez cited numerous examples of the University's dedication to the organization, including J&W's status as a founding member of the MFHA and its push to move MFHA's headquarters to Providence from Minnesota.

"At Johnson & Wales, we don't just embrace multiculturalism, we tout it as one of our biggest strengths," said Providence Campus President John J. Bowen '77 via a videotaped acceptance speech. "I am personally committed to making sure that cultural diversity remains one of our greatest assets." —Kristen Adamo



## Students Participate in Youth Leadership Forum

Three students from the College of Business and a recent graduate took time out from their summer activities to help at the first Rhode Island Youth Leadership Forum for high school students with disabilities. Adam Anthony '02, legally blind, traveled by bus all the way from his home in New Jersey to make a presentation to the group. He was joined by Michelle Kulinkowski '03, Reather Hollingsworth '02 and Ralph Balsamo '02. "Being disabled myself, I thought it was a good chance to help someone else," Anthony says.

Participants were selected from among Rhode Island high school juniors and seniors with disabilities who have distinguished themselves through academics, extracurricular or community involvement, athletics, social interaction or leadership.

Held at Camp Conanicus in Exeter, R.I., the three-day event was sponsored by the Rhode Island Department of Human Services Office of Rehabilitative Services, the Ocean State Center for Independent Living, and the



Adam Anthony '02, center, was honored by Ken Proudfoot, director of the Larry Friedman International Center for Entrepreneurship, who announced an annual scholarship in Anthony's name. Reather Hollingsworth '02, far left, Michelle Kulinkowski '03, second from right and Ralph Balsamo '02, right, were volunteers, along with Anthony, at the Rhode Island Youth Leadership Forum in August.

U.S. Department of Labor in an effort to help 12 of the state's promising students with disabilities harness the support, pride and resources to develop to their potential. Organizers included Ann Marie Marshall, state director of the Rhode Island MicroEnterprise Association at Johnson & Wales.

Over the course of the gathering, students took part in educational programs on developing self-esteem, choosing a career, recognizing the history of disability as a culture, tapping into available financial resources, viewing business with an entrepreneurial spirit, and using technology to pro-

mote independence. They were encouraged to identify personal barriers and develop plans for success.

Activities included a visit to the Rhode Island State House and a formal luncheon where Rep. James Langevin (D-R.I.) and Lt. Gov. Charles Fogarty were among the speakers.

Kulinkowski says the event helped her recognize her own misconceptions about handicaps. "I had never worked with kids with disabilities before. They were all very inspiring. I was amazed at all the opportunities they do have." She felt rewarded by the students' enthusiasm for the forum.

For Anthony, it offered a

chance for self-examination as well as contribution.

"I think the kids all got a lot out of it, and I think doing it gave me a better understanding of myself and a way to start understanding my own inner demons about being disabled," Anthony says.

Kenneth Proudfoot, director of the Larry Friedman International Center for Entrepreneurship at Johnson & Wales and a forum presenter, announced that the Center will award an annual scholarship in Adam Anthony's name to a student with a mental or physical challenge who would like to study entrepreneurship at J&W.—C.S.



## Norfolk Grad Helps Himself and Others to Cook Again

During the six months Bob Bayton '95 spent at Kessler Institute for Neurological Studies, he had plenty of time to think. He came to the conclusion that he was lucky, although that's not always a word associated with breaking your neck in a freak, one-vehicle accident. But despite being paralyzed from the chest down, he does, indeed, feel fortunate.

First, he has a wonderful wife, Debra, who supported his decision in the mid-'90s to leave the government post he had held for 16 years and attend Johnson & Wales University. She was with him the night their truck skidded off the road and, needing only stitches, spent the next 28 days by his side while he was in a coma. After he was transferred to the East Orange, N.J., facility for rehab, she made the seven-hour drive every Friday from their home in Williamsburg, Va., to be with him, having worked all week as a staffing specialist.

Second, he has true friends, many of them colleagues from The Dining Room at Ford's Colony, where he was sous chef before the accident. On their days off, they'd pack up pots, pans and product before day-break and trek up the Eastern Shore just to whip up a gourmet meal—including the foie gras and sweetbreads Bayton adores—in the little kitchen on his floor at the institute.

Third, he has insurance.

"But the food service industry is infamous for its lack of health insurance," he says. "And if a cook just breaks his leg, they might not be able to hold his job."

So while counting his blessings, as well as the mounting bills that even the most comprehensive insurance plans don't cover, Bayton cooked up a plan.

He'd start a foundation that would help him and other chefs



Front and center, Bob Bayton, is flanked by (clockwise) Gail Thomas '01, Debra Bayton, Bob's wife, Jason Steeg '01, Mike Zando '02, Forrest Warren '01 and Dedra Blount '93.

in need. It could be used for anything from house payments to prostheses. And when he returned to Virginia last year, he put his plan in motion. The To Cook Again Foundation already has a board of directors in place. It received tax-exempt status just in time for its first fund-raiser in June, a lavish, five-course meal at The Dining Room at Ford's Colony created by executive chef David Everett and noted guest chefs including fellow alum Amy Brandt '84 (The Lucky Star, Virginia Beach). A silent auction, including J&W packages of an in-home, nutritional cooking class taught by instructor Dedra

Blount '93 and an "around-the-world" spirit tasting from instructor Carrie Moranha '94, helped bring in \$30,000 for the Foundation.

Bayton has more fund-raising ideas on the drawing board and would like to join forces with the American Culinary Federation to reach out to chefs around the country. But that's not all. He's also developing utensils for people who have lost the use of their hands.

Resembling standard stainless steel knives, spoons and forks, they have loops that slip over the thumb and index finger. "I use them whenever I go out," he explains (he has the use of his arms). "The one thing I hate about being disabled is being fed in public." He's getting a patent for the line he calls Dining with Dignity, hoping it helps everyone from stroke victims to those with multiple sclerosis.

If you would like to help, please send your contribution to To Cook Again Foundation, Inc., 214 Washington Street, Portsmouth, VA 23704.

—Marisa Marsey

## J&W Staff Fights Hunger for Children

Brian Campbell Jr., a chef instructor at the Norfolk Campus, was moved by the problems of chronic hunger and child poverty. So, during the winter term of 2000 his ACF Club began making meals—500 to 800 of them—once a week to be distributed to area Kids Cafés. Kids Café is one of the nation's largest free meal service programs for children. Joining Campbell's crusade, student and staff volunteers have contributed 31,783 meals since January 2001, providing 25 percent of the meals offered to Kids Café in the area. "Our involvement in Kids Café only seems natural since we have a culinary arts program," insists Lisa

Kendall, community service coordinator. "Chef Campbell and I started out on a voluntary basis and this year we were asked to be board members. It is a wonderful honor to be asked."

And a well-deserved one, according to Debbie St. Clair, nutrition educator and Kids Café coordinator for Food-bank. "You can't imagine how much J&W has helped Kids Café. First of all, they have helped to offer healthy alternatives and make the meals child friendly. Reducing food waste by working with the food that we have on site and even using the leftovers for other meals is vital to an organization such as ours." —S.C.

## Alumni and Students Have a Taste of Great Achievement

Think the beverage of choice for space travel is Tang? Think again. On May 3, more than 300 people sipped fine wine while they were transported to the international space station, watching the IMAX movie "Space Station 3D" in the Providence Feinstein IMAX Theater. At this Taste of Great Achievement gala, hosted by Junior Achievement of Rhode Island Inc. and sponsored by Textron, attendees paid \$100 per ticket to dine on sparkling wine and hors d'oeuvres, and bid on silent and live auction items. The event helped Junior Achievement raise \$44,000 to support its economic education programs.

Executives from such companies as Verizon, Hasbro, Fleet and Citizens bid on wines and scotches at a silent auction prior to the movie, including a six-bottle set of Schieffelin & Somerset scotches, which went for \$330, and a seven-bottle J.



Kevin Millonzi '98 and Lee Lewis '99 helped make the Junior Achievement Taste of Great Achievement gala a huge success.



Members of the Junior Achievement CEO council include, from left, Lisa Churchville, president and general manager of WJAR-TV 10; Terry O'Brien, vice president of regulatory affairs for Verizon; Betty Capaldo, JA president and Tom Celona, president of Thrifty Car Rental.

Moreau et Fils Chablis collection which grabbed \$260. The Taste of Great Achievement theme continued in the live auction items, which included a beginner's wine cellar that sold for \$700 and an upscale version that netted \$2,000.

One of the evening's most anticipated live auction items was a one-night stay at the Franciscan Winery guesthouse in Napa Valley, California, and a tour for two of the winery, as well as roundtrip airfare, an exclusive lunch at Opus One Winery, and a rare bottle of Opus I signed by Robert Mondavi. The package sold for \$3,000. Other live auction items included a football signed by the 2002 Super Bowl champions, the New England Patriots, which garnered \$1,000, and a week in Quechee, Vermont, that sold for \$1,900.

The Taste of Great Achievement gala required the joint efforts of J&W culinary and business college students, staff and alumni. Atomic

Catering chef/owner Kevin Millonzi '98 designed the wine and food presentation, which was served by J&W culinary student and staff volunteers on the night of the festivities.

Johansson's provided desserts, while business alum Lee Lewis '99, the marketing



## Nation Celebrates Birthday Girl Julia Child

Julia Child's 90th birthday generated celebratory parties in 20 cities across the nation. Mike Moskwa, director of culinary arts at the Florida Campus, marked the occasion with the culinary icon at the Smithsonian in Washington (above). J&W's Chancellor Morris Gaebe, Mrs. Audrey Gaebe, Jackie Gourd, secretary to the chancellor, and Barbara Kuck, director of the Culinary Museum and Archives, also attended.

and special events manager for Junior Achievement of Rhode Island Inc., coordinated the event along with Eric Morse '99 and Kendra Dennis '99.

"Junior Achievement has a great relationship with Johnson & Wales," Lewis says. "Staff has helped us with our bowl-a-thons and students teach the JA program for local schools. Plus we always work with alumni." Lewis, the recently elected director of events for the J&W alumni council, also noted the feedback he received from the event. "People enjoyed the movie and the food, and it was great for alumni to get together as well. Business people met with culinary people to raise money for a good cause." What could be more important than that?

—Jennifer Brouillard



## Getting Some Northern Exposure

Two hundred miles south of Anchorage in the Alaskan wilderness, students, faculty and graduates of J&W's Culinary Arts program in Charleston, S.C., spent the summer preparing native cuisine for adventurous vacationers at the Copper River Princess Wilderness Lodge. Located on the periphery of North America's largest national park, Wrangell-St. Elias, and situated on more than 200 acres in the Gleanallan and Copper River area of south central Alaska, this newly opened riverside lodge offers a breathtakingly scenic location and premier accommodations to a number of Princess cruise-

tour passengers.

Executive chef and Charleston chef instructor Mark Segobiano led a staff of 30, including interns and students in the co-op program, at Two Rivers, the lodge's upscale restaurant. Two recent graduates, Ryan Scanlon '02 and Erin Wheeley '02, also joined the team.

According to Jim Schmidt, food and beverage director, the intimacy and newness of the lodge offered students a challenging learning opportunity. "This year's students have been involved in the property's opening. They have been able to experience firsthand any problems that may arise, and observe how management reacts to and solves them."

In addition, students



J&W's Alaska contingent included (back row from left) Corey Stegall, Ryan Scanlon, Erin Wheeley, and Vincent Bagford; front row: Joshua O'Naghten, Michael Garcia, and chef instructor Mark A. Segobiano.

worked on a distinctive menu in keeping with the lodge's upscale restaurant's emphasis on native Alaskan food and game dishes like buffalo London broil, reindeer osso bucco, elk burgers, and the locally renowned Copper River red salmon. "Our signature Alaskan cuisine is one of the

many features that add to the authentic wilderness experience found at our Copper River lodge," says Dean Brown, CEO/chairman of Princess Tours.

But the Charleston crew was not the only one to brave the north this summer. More than 500 miles away from Copper Center, Markus Gerstenberger, a first-year culinary arts student from the Denver Campus, was at the Waterfall Resort in Ketchikan, Alaska. Formerly Waterfall Cannery, the property was converted to an 88-guest sport-fishing resort in the 1960s and attracts anglers from every corner of the globe, and of every skill level.

Gerstenberger recently retired from the U.S. Army after 20 years of service and spent his summer as an apprentice to Chef Stuart Campbell, assisting with the week's menu plan and preparation of two entrées, one fish and one meat, each night. Gerstenberger prepared fresh fish stocks and soups daily and tackled the menu planning and meal preparation for the crew kitchen on his own.

—Piya Sarawgi

## J&W Places Third at International Competition

London was the backdrop as two Johnson & Wales students gave winning performances at the recent European Catering Association's Student of the Year competition. Representing The Hospitality College located at the Providence Campus, Corey Davis '04 and Alison Limpert '03 placed third.

The duo, selected by the Society of Food Service Management to represent the United States, competed against teams from nine other countries in the one-day contest, which consisted of a presentation and tests covering all aspects of the food service industry. The competition was divided into two sections—theoretical and folkloristic. The theoretical portion focused on a timed test of 50 multiple-choice questions, on subjects ranging from hospitality to English history. During the folkloristic section, the duo had to speak in a foreign language and perform a skit.

Davis recalls that halfway through the competition, the team was not satisfied with its fifth-place position, and refocused on the task at

hand. "We were the only team there with jet lag," she says. "We didn't want to fly seven hours just to lose, so we got very competitive. We didn't want to let down our teachers, our school, or our country."

Professors Stephen Carlomusto and William Jarvie, both from the Center for Food Service Management, helped the students train and accompanied the team to Europe.

"It was an eye-opening experience," says Carlomusto. "Our students got a chance to meet other students from all over Europe and form lifelong bonds. They also spoke about how world class they felt their education is, and how well it has prepared them for such a diverse industry."

While there, the group also toured London, visiting Buckingham Palace, London Bridge, St. Paul's Cathedral, the London Eye—a ferris wheel also known as the Millennium Wheel—and Kensington College, home of the second-oldest food service collegiate program in the world.

Johnson & Wales students have represented the United States in this contest for three years, finishing third in the last two. —J.H.

# ACTIVITIES & EVENTS

## J&W Hosts Career Conference

J&W alumni socialized and networked with leading industry representatives at this year's Career Conference Opening Cocktail Reception and Trade Show at the Providence Campus.



From left to right: Henry Donnelly '96, '98 MS; Jacquelyn Pentacost '96, Kellie Nelson '96, Meaghan Riley '98 MBA and Christine Mancuso '97, '99 MBA.



From left to right: Caroline Cooper, J&W executive director of business and hospitality relations; Johannah Goetzmann '00, Tom Horn, ARAMARK food and supply service rep, and Jane Ortiz '97 from ARAMARK.



From left to right: Compass Group representatives Lisa Capozzi, Bon Appétit; John Kalinyak, Crothall; Mary Quinn, Flik International, and Tom Rodenski, Flik International.

## WaterFire Rooftop Reception

A cocktail reception hosted by J&W alumni at RBC Dain Rauscher, and the Office of Career Development & Alumni Relations was set against a backdrop of Providence and WaterFire.



Above: From left, Sarosh Fenn '99 MBA, Piya Sarawgi '02 MBA, J&W director of communications, and Amit Patel '92.

Left: From left, Dan Strasshofer '95, Jim King '92 and Rob Tingle '93.



## Summer Pops in the City

More than 1,200 guests enjoyed the Rhode Island Philharmonic, vocalists J. Mark McVey and Elizabeth Blancke-Biggs, and artist-in-residence Enrico Garzilli, at the 5th Summer Pops on Gaebe Commons in Providence in July.





# A NEW VISION FOR J&W'S ALUMNI

*With a revamped Web site, a newly elected alumni council, and a new home, alumni relations takes a giant step forward.*

*By Stephen Friedheim '78 HDR*

## “Stay in touch!”

one graduate said to another after the commencement ceremony last spring. “You too!” her friend answered. They hugged, remembering the memories developed over their time together at Johnson & Wales. Staying in touch, in fact, is one of the reasons graduates become involved with the University’s alumni association.

But there should be more for alumni, the University administration reasoned. And so it happened: “Lifelong Relationship with Alumni” was adopted as one of the objectives of Vision 2006, the current five-year plan.

“Vision 2006 includes a commitment to our greatest assets, our alumni,” says John J. Bowen ’77, president of the Providence Campus. “The University is as concerned about

our graduates as we are about the students who are currently attending classes on each of our campuses. Our concern for our students does not end when they walk across the stage, shake hands and receive their diplomas. Our concern is life-long. The question is: ‘How can we best demonstrate and fulfill this mission?’”

Charged with answering that question is Donna J. Yena, vice president of Career Development, and now, Alumni Relations. Yena’s team in the newly merged Career Development and Alumni Relations offices will be focusing its efforts in three major areas: developing benefits that can be delivered over the Internet; providing career enhancement assistance through the closest campus to the alumnus, and creating certain campus-specific events that encourage alumni to return periodically. Various methods will be used to achieve these goals and to engage and assist J&W alumni,



Alumni Council members include, from left to right, Amy Osber '94; Bryant Currie '91, '94 MS; Christine Mancuso '97, '99 MS; Henry Donnelly '96, '98 MS; Heather Singleton '97, '99 MBA; Lori Zabatta '95; Bruno Allaire '00; George Gousie '76, '00 HDR; Joel Arvidsson '95; Patrick Meacham '94, '98 MBA, and Gene Burns '50, '86 HDR.

including a new Web site and a newly organized and energized alumni council.

“It is entirely appropriate for America’s Career University to assist our students and graduates to have the most productive careers possible,” says Yena. “To achieve this on behalf of our alumni, we will be deepening the level of services offered to our alumni throughout their lifetime. Our goal is to be recognized as ‘Your Career University for Life’. This process begins with the reassignment of the responsibility for Alumni Relations on each campus to the Career Development Office. Someone in each of these offices will serve as the focal point for all alumni and alumni services. Alumni are invited to contact them for assistance and information about how the University can continue to play an important part in each graduate’s career.”

The Providence Campus has already seen many alumni-focused programs emerge since the partnership of Alumni Relations with Career Development. This year’s Career Conference, for example, included the first Alumni/Industry Networking Reception along with numerous career enhancement seminars.

What’s more, the alumni council has been revitalized with a new mission and bylaws, as well as newly elected officers

and directors. One exciting change in the organization is the inclusion of an elected representative from each campus. Through the alumni council, each alumnus has a voice in helping to determine what assistance and which services can be offered by the University to best address the needs of all alumni.

“We have an opportunity to put alumni relations into full gear this year,” says Bryant Currie ’91, ’94 MS, president of the alumni council. “Having the University focus on the need for a lifelong relationship with alumni in Vision 2006 gives us a perfect platform upon which to build new services and benefits. We are ready for the challenge!”

In addition to the alumni council, technology will play a large role in delivering the new alumni services. The University’s alumni Web site, <http://alumni.jwu.edu>, has been completely revamped and revised with the alumni in mind. With the help of the Internet Services Division of B.C. Harris Publishing, Web site developer for many universities and colleges throughout the United States, the J&W alumni Web site can now serve as the primary communication link between and among all alumni. Alumni can receive a permanent e-mail address through Johnson & Wales by visiting the University’s alumni Web site and registering.

Photos by Constance Brown



## J&W Alumni Council Officers

**President:** Bryant Currie '91, '94 MS  
**Vice President:** Christine Mancuso '97, '99 MS  
**Secretary:** Heather Singleton '97, '99 MBA  
**Director of Programs:** Kevin James '93, '98 MBA  
**Director of Communications:** George Gousie '76, '00 HDR  
**Director of Events:** Lee Lewis '99  
**Director of Annual Giving:** Bruno Allaire '93  
**Graduate School Representative:** Henry Donnelly '96, '98 MS  
**Charleston Representative:** Anna Coffman '94  
**Denver Representative:** Kirsten Hardy '01  
**Norfolk Representative:** Sydney Meers '85  
**North Miami Representative:** Dalia Hutchinson '00  
**Providence Representative:** Patrick Meacham '94, '98 MBA  
**International Alumni Representative:** Joel Avidsson '95  
**Undergraduate Alumni Representatives:**  
**David Aldrich '78**  
**Kristen Christiansen '94**  
**Michele Lennon '01**  
**Alison Levins '81**  
**Amy Osber '94**  
**University Representative:** Donna Yena, Vice President of  
**Career Development & Alumni Relations\***  
**Trustee Representative:** Eugene Burns '50, '86 HDR\*  
**Council Advisor:** Lori Zabatta '95\*  
*\*University-appointed*

Recent improvements to the Web site include an alumni directory with a search engine; a full-service employment site including job postings, opportunities to post résumés, career-mentoring services and other career service resources, and an up-to-date listing of scheduled events of interest to all alumni.

The Web site provides plenty of opportunities for alumni to contact one another online. An online version of *J&W Magazine's* Classnotes allows alumni to post news of births, engagements, marriages and career moves, and search by class year to find news about friends. Former classmates who are now

scattered around the country or around the world will be able to gather in a J&W chat room, and message boards will allow alums to post topics of interest to generate communication and interaction among other alumni, and to solicit feedback toward improving programs and services.

The Web site also offers business opportunities as well, including alum-to-alum yellow pages where alumni can promote their businesses, products and/or services. And, in the future, a secure link will make it possible to use a credit card to pay online for J&W memorabilia.

"We believe that we are on the threshold of a whole new opportunity to be of assistance to our alums," says Jeff Cartee '97, '00 MBA, director of alumni information services and product development. "By using the new alumni Web site, we will be able to communicate more quickly, increase services significantly, and create alumni-driven benefits that make being a Johnson & Wales University graduate just that much more meaningful."

According to Cartee, the online alumni directory offers a search-and-locate feature that enables a graduate to identify other alumni who work for the same company or live in the same community. He indicates that this service will become more comprehensive as more alumni visit the Web site, register and update their business data.

"This is easy to do," he says. "It only takes a minute or two to review the information that is already in the file, and provide the appropriate new information. Because each alum will be responsible for updating his or her file, our records will be in a constant state of renewal as alums change jobs or addresses."

The Web also will enable the University to solicit input from the alumni through online surveys, which will provide timely evaluations on how the alumni programs and services can be improved.

"It is important to note," Yena points out, "that the information provided by each alumnus for his or her 'Personal Profile' can be accessed only by a password used by designated

Johnson & Wales officials, and by registered Johnson & Wales alums who, as a condition of registration, have agreed not to use the directory information for any purpose other than private, non-commercial communication. Each alum can indicate how much or how little of his or her Personal Profile can be made available to others. The entire directory is protected by secured Web site technology."

The Internet improvements are already generating plenty of excitement. "The Web site is such a great way to communicate with alumni across the country and the world," says Lori Zabatta '95, manager of alumni relations at the Providence Campus. "Many programs and events are in the works that will be greatly impacted by this new communication tool."

While the information superhighway will bring plenty from J&W, Dr. Bowen describes the relationship between the University and the alumni as an important two-way street. "We know that as our alums grow into their employment positions following graduation they earn opportunities to be promoted and to take on more responsibility. The University wants to help make that happen. We want to deepen the emphasis on career development by extending our services to include career enhancement. Achieving this will be a mark of distinction, making us truly 'Your Career University for Life.'"

At the same time, alumni can be a significant resource for the University, serving as ambassadors for admissions, employers of graduates, and role models for currently enrolled students. "Students have a certain vision when they enroll at J&W about what they want to be, or how their education will help them reach their goal," Dr. Bowen says. "Alumni can be a powerful resource in keeping that vision alive in the minds of our students. This will help reinforce the instruction that's being presented by our faculty."

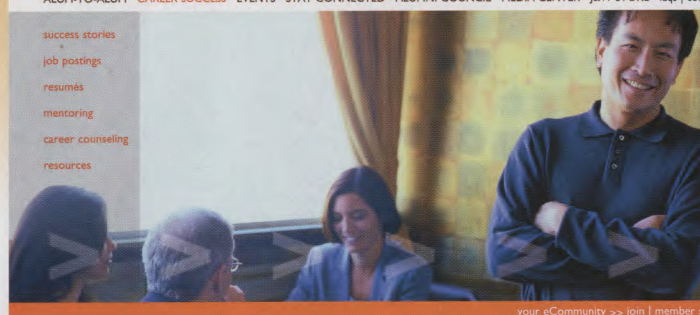
Currie believes getting fellow alumni involved with J&W is a large part of his job. "When I accepted the post as president [of the alumni council]," he says, "one of the goals I wanted to accomplish was increasing alumni involvement in the community, University admissions, and the University's continuing duty of career-focused education."

Assisting Currie in his mission is his elected executive committee, including Kevin James '93, '98 MBA, director of programs, who echoes Currie when he says, "The bottom line for all of us to realize is when we add to the success of J&W, we increase the value of each of our degrees." ■

## J&W ALUMNI



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## J&W Alumni Web Site http://alumni.jwu.edu

J&W alumni will be able to access a multitude of services through a single Web site. Services will include

### Alumni Directory

A directory of comprehensive alumni information with search engine

### Permanent E-mail Address

An e-mail forwarding service that allows members to have their e-mail automatically forwarded no matter what Internet provider they choose (user.name@alumni.jwu.edu)

### Career Center

A comprehensive employment site including links to

- job posting and searching
- résumé posting and searching
- alumni posting or searching for career-mentoring services
- other career service resources

### Message Board

A message board that allows you to post topics of interest to generate communication and interaction among alumni, and solicit feedback toward improving programs and services

### Live Chat

Ability to 'gather' geographically dispersed members for a live, monitored or unmonitored discussion with everyone in one 'room'

### Yellow Pages

A Web destination where alumni can promote their businesses, products, and/or services to the J&W alumni community or to many communities

### Events Calendar

An up-to-date listing of upcoming J&W events

### Classnotes

A direct link for alumni to post births, engagements, marriages, career moves, etc., online, and search by class year to find news about friends

### E-Commerce Enabling

A secure link for making online credit card payments for events that have a fee, as well as online giving

### To contact the alumni/career development staff at the campus you attended, call or e-mail:

Charleston	Denver	Florida	Norfolk	Providence
Deborah Langenstein '88, '90 MS Director, Career Development & Alumni Relations 843-727-3014 dlangenstein@jwu.edu	William Priante '90 Director, Career Services & Alumni Relations 303-256-9306 wpriante@jwu.edu	Darleen Cantor Director, Career Development & Alumni Relations 305-892-7066 dcantor@jwu.edu	Randall Dubois Director, Career Services & Alumni Relations 757-853-3508 ext. 225 rdubois@jwu.edu	Lori Zabatta '95 Manager of Alumni Relations 401-598-4757 lzabatta@jwu.edu



# The Norfolk Collection

*Prompted by Kenneth "Duane" Legg '00, Linda Cornett, Norfolk Campus librarian, has assembled an impressive collection of chargers—or show plates—from some of the nation's finest restaurants. View these and the entire collection at Norfolk's campus library.*

*Photography by  
William Abourjile*



*The Inn at Little Washington  
Washington, Virginia*



*Brennan's  
New Orleans, Louisiana*



*Charleston Place  
Charleston, South Carolina*



*The Greenbriar  
White Sulphur Springs, West Virginia*



*Virginia Military Institute  
Lexington, Virginia*



*K. Paul's Louisiana Kitchen  
New Orleans, Louisiana*



*The Homestead  
Hot Springs, Virginia*



*Trump Taj Mahal Casino Resort  
Atlantic City, New Jersey*



*Emeril's  
New Orleans, Louisiana*



*Willard Inter-Continental  
Washington, D.C.*



*Caneel Bay  
St. John, Virgin Islands*



# And You Thought Your Midterm Was Scary

*James Anderson, Florida Campus instructor and self-proclaimed resident science fiction and horror writer, talks about his fascination with horror stories, what it takes to write one, and why the genre is so popular.*

*By Jennifer Brouillard*

If you had to envision a typical horror story, you would most likely think of haunted houses and ghosts. But what about a story in which you had to work in a haunted office, only to discover that the company you work for feeds its new employees to a monster living in the attic?

Welcome to the mind of James Anderson, an English composition teacher at J&W's Florida Campus.

Anderson wrote "The Thing on the Third Floor," the story mentioned above, as his annual Halloween story for *East Side Monthly*, a publication for the residents of the East Side of Providence. Though he lived in Rhode Island for most his life, Anderson moved to Florida three years ago to teach at the Florida Campus because "I was tired of snow and ice."

Anderson's relationship with J&W extends back to 1984 (the year inextricably linked to George Orwell, he points out) when he became a part-time English teacher and a grant writer for the Office of Advancement. Eventually he began teaching full time and became assistant dean of the School of Arts & Sciences at the Providence Campus before moving to Florida.

Anderson didn't begin his college career thinking he would become a horror writer. He first majored in biology and later switched to English when he became "semi-serious" about writing, during his junior year. His interest in writing horror was piqued simply by reading the genre. "I like to read weird stories," he says, "and I've read enough bad ones to know that I can [write stories] at least as well as them."

His fascination with horror soon extended into his academic life. He wrote his master's thesis on "The Illustrated Man," a story written by one of his favorite authors, Ray Bradbury, and based his doctoral dissertation on the works of another favorite author, H.P. Lovecraft.

To jumpstart his horror writing career, he joined the Horror Writers Association, a professional organization that promotes the interests of horror and dark fantasy writers worldwide. From there, he was hired to write his first book: *Sword Against Darkness 5*, the fifth and final anthology for that yearly series.

After a publisher who agreed to print one of his original works went out of business, Anderson decided to focus his attention on selling his short

stories and anthologies to magazines, at which he met with greater success. One story he composed was printed in the mammoth anthology *Horrors! 365 Scary Stories*, which won the Bram Stoker Award for Best Anthology from the Horror Writers Association in 1998. He has also sold articles to magazines such as *Gore Zone* in which he interviewed horror writers, and he even talked to Robert Englund (a Shakespearean actor best known for his role as Freddy Kruger in "The Nightmare on Elm Street" movie series) for a feature in the magazine *Fangoria*.

Anderson describes his taste in literature as wide-ranging, from "Shakespeare to trash horror. It depends on my mood." Besides Lovecraft and Bradbury, Anderson likes Steven King, Clive Barker and Edgar Allan Poe. He also enjoys Elizabethan drama, particularly Ben Jonson, and even Ernest Hemingway.

Like most writers, real-life events inspire some of his stories. When Anderson and his wife found an injured pigeon, they took it to a woman known as the "bird lady" to nurse it back to health. He remembered the woman's creepy-looking house and wrote "St. Francis of the Damned," a story in which a person is doomed to take care of animals for eternity.

His own fear also has inspired him. The scariest moment of his life occurred when he was a child. While lifting rocks in the woods to catch salamanders, he came across a "big, hairy spider," he states, emphasizing each word. "And I don't like big, hairy spiders."

People's fears give a glimpse into their psyches, which can create strong stories with powerful plots and character development.

"If you want to write a great story, you have to write about people," Anderson advises. "If you don't believe in the characters, the story isn't good. That's why horror movies often fall flat—because they don't make much sense. You have to get people acting naturally. If they are in a haunted house, they will in all likelihood leave and not stick around. But if they are in a haunted office, it's harder for them to leave. You have to [create situations] that people get involved in, but end up being horrible and nothing they

can do anything about, as opposed to people doing stupid things, because then you don't feel bad for them."

As an example of this premise, Anderson mentions his two favorite Stephen King novels, *The Shining* and *Pet Semetary*. The characters in *The Shining* want to leave the haunted resort they are in, but they are trapped because of a horrible snowstorm. The man in *Pet Semetary* is consumed with so much grief over his son's death that he buries the boy in a haunted cemetery to resurrect him, without thinking of the consequences. Character reactions in both of these stories are believable.

So far, Anderson has sold about 300 of his works "in all shapes and sizes," he notes, including "stories, articles, freelancing for a biomedical magazine, logistic management, science, you name it." He even has written two mini-romances for the tabloid magazine *Star*.

Of course, science fiction and horror writing interest him most, even though they are the two toughest fields in which to publish because so many writers enjoy those genres.

But why is horror so popular? "People have a deep-down desire to be afraid," Anderson answers. "Way back when, you didn't know if you were going to survive the morning. But the more civilized we got, the less likely [it became] that we would get killed. We don't worry about death on a daily basis anymore, and we need that adrenaline rush. That's why I think people sky dive and have destructive behaviors."

Despite his fascination with horror stories, Anderson believes that it is all part of a fantasy, although he admits, "I wouldn't stay in a haunted house—it would depend on how dangerous it was, but I'm not out to prove how macho I am. I might do it to know if it is real, but for the most part, it's all just escapism. I don't disbelieve, but I don't believe either." ■





# SWEDEN CELEBRATES ITS 10TH

*J&W's Göteborg Campus is an international entry to America's Career University for many of its best students.*

*By Cathy Sengel*

Everyone involved in the beginnings of the Göteborg campus tells the same story about its birth. It started with a romance. He was Louay Jeroudi '88, '89 MS, a Syrian "entrepreneur type." She was Lena Andersson '89, '90 MS, J&W's first international student from Sweden. When the pair completed graduate school, Andersson headed home and Jeroudi followed. "I started working as a hotel manager," recalls Andersson, "and Louay started recruiting students for Johnson & Wales from a little office. I remember him buying stationery, stamps and envelopes. I wasn't involved in the actual process, but I can say that I was the reason Louay came here. He was the one who started to think about a campus."

Jeroudi's initiative and enthusiasm broke ground in a new market at a time prime for expansion. In the late 1980s, Johnson & Wales found itself at the forefront of an educational movement. It had grown from a business employment school into a "career university" and faced the challenge of how to increase enrollment numbers while bolstering the academic experience. "The Sweden Campus was the beginning of a concept of globalization for the university," says J&W President John Yena. "At one time we were going to have a campus in Europe, in the Pacific Rim, one in South America

*The offices of the Sweden Campus are housed in a brick building overlooking a picturesque canal.*



Fall 2002



*Lena Andersson '88, '89 MS*

and one in the Caribbean at least." Jeroudi convinced administrators there were a lot of Scandinavian students who would be interested in J&W programs. Jim Lyle, now executive director of advancement in Florida, and Lars Hellmer, "another entrepreneur type," found space through the Institute of Higher Marketing in Stockholm. A partnership arrangement was first proposed, but IHM wasn't able to get the necessary student funding from the Swedish government. All students from Sweden who qualify are given full subsidy for study, but since IHM wasn't accredited to offer degrees, it didn't rate funding for students' time in Sweden. "Without that we were dead in the water," Dr. Yena recalls. And so the university entered into a lease agreement for space in IHM buildings in Göteborg and recruited paying students. The doors opened in 1992 with Jeroudi as director.

As J&W's campus at Göteborg, Sweden, celebrates a decade of providing an international educational experience, it stands as the sole remaining product of the global push. What began as an affair of the heart between two students is now what some refer to as Johnson & Wales' best kept secret. Though its development has often reflected the roller-coaster of global commerce, the students and faculty who have been part of its programs are loyal advocates for its continued growth.

"Göteborg was always a campus conceived to serve the Swedish community," says Erin Farrell, former Sweden professor and campus director. "Those Swedes who are interested in an American business education can start there and have a transition year where they are acclimated to the American educational system, and then after that first year, transfer as a group. Swedish students and families have a long decision-making period and they like to test before they decide. We're also attractive to international students."

Göteborg is a small city linked by green spaces, parks, pedestrian walkways and canals. It's the second largest city in Sweden, but likes to refer to itself as that country's "largest village." "It's a great city. It feels like a small town city which is why Swedish students fit so well when they go to Providence,"

and one in the Caribbean at least."

*"It wasn't just an education, it was a new language, new friends—that time at Johnson & Wales was very, very important to me."*

—Lena Andersson '88, '89 MS

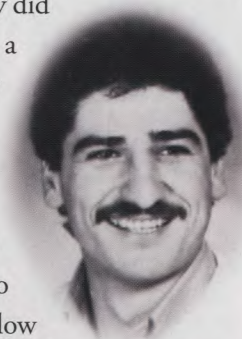
Kathryn Parchesco, current campus director, says. Classes in the IHM site are small and held in classrooms equipped with state-of-the-art technology. Programs are offered in international business, marketing communications, management, marketing, and hotel management.

It was just that combination that attracted Joel Arvidsson '95, a member of the inaugural class of 59 students at the campus. "I started working in the restaurant industry summers from the time I was 13. I thought it was an excellent idea that I could study hotel and restaurant management and still get a degree in marketing and apply it to that knowledge," he says. "The safety that I had was being able to study at the Göteborg Campus for one year. It allowed me to get acquainted with the school system and the pace of study, which is new to anyone moving over straight to the U.S."

But the Sweden Campus was and is more than a first step for the international student; each year it offers a full class of 20 U.S. students an opportunity to study for three months in an international setting. In the winter of 1994, Fred Johnson '95 and Ramiro Jurado '98 were the first two American students to go to Sweden. Johnson admits it was his first time in Europe, and that, from day one, it was a major educational experience. "I had misconceptions. I thought all I was going to see was tall blonds—I thought 'It's going to be a cold culture.' I was totally wrong. Everyone was very warm, very open and very welcoming."

While studying in Sweden his grades improved. Students who begin in Göteborg tend to be older students with outside experience. "Their interaction in the classroom is much more intellectual than what you have here [in the States]," Johnson says. "They really did challenge us, even when we were working in teams, they did more research. Even though it's still a Johnson & Wales education it's a totally different experience," he adds.

"You have a good amount of high achievers in Sweden. They're pretty focused—a different culture. They don't come for party time. They're here to study," says Niklas Wahlberg '02 of his fellow Swedes.



*Louay Jeroudi '88, '89 MS*

J&W Magazine



Schooling in Sweden is different, agrees Johan Grahn '02. "In many ways the competition is more fierce. Sweden has subsidized universities. If you're going to put money into your education, you've decided you're doing it and doing it in a good way."

Fueled by a thirst for knowledge and a recognition of its value, students from Sweden have provided an academic benchmark at J&W. "They place demands on our faculty which is good for the faculty. It's a pleasure teaching students who are so demanding and want to learn," says University Vice President Irving Schneider, who has watched the growth of the Sweden program from its beginning.

Faculty have always played an important role. American expats and J&W visiting professors make up the majority of the campus' professors, and at least one instructor a year from another J&W campus heads to Sweden for an international teaching experience. Among those teachers who have had the pleasure are Robin Krakowsky, Donna Thomsen, Alex Katkov, and Jim Anderson. Erin Farrell began her work in Sweden teaching in 1992, along with Paul Trznadel, now dean of the College of Business, and Dan Viveiros. Kathryn Parchesco taught computer skills and math fairly regularly from 1993 to 1999 before becoming director in 1999.

Marketing professor Erin Wilkinson calls her time in Sweden "a life-changing experience...Here we live to work; there they work to live."

Instructing in the IHM amphitheaters equipped with multiple display screens and the latest in wireless technology is a professor's dream, says Wilkinson. Classes of fewer than 20 students make the interchange more intimate. "If you only

*Gathered at the End-of-the-Year party in Sweden in May are, back row from left: Prof. Donna Thomsen, Suzanne Eichner, Magdalena Wronska, Sweden Campus Director Kathryn Parchesco, Christian Wernsted, Jeanette Lundin, Lindsey Raczka, Chrystal Hiner. Front row from left: Jacki Meyers, Corrine Johnsen, Lori-ann Dooley, Nadja Fard, Kate Van Ness, Jessica Lyons and Linda Löfving.*



have 40 students you become more than a teacher to them, you become a mentor and a bit of a role model," she says.

For all its value and virtue, however, the development of the Göteborg branch of J&W has not gone smoothly. "We had some bumps and bruises there," says Schneider. The original goal was to recruit 100 new students a year for two years of study in Sweden. Lack of government funds knocked that down to 59 in the first year and then 41, and 20. Enrollments bottomed out when the value of the *krona* dropped by half, essentially doubling the cost. Study time there was reduced from two years to one.

As the school's second director, Erin Farrell pursued the necessary requirements and finally in 1996 won accreditation by Högskoleverket (the Swedish National Agency for Higher Education), which made Swedish students eligible for government financial support during their first year of study in Sweden as well as at other J&W campuses. Enrollment immediately reflected the change, reaching 62 in 1998. But national monetary policies, uneven exchange rates and a host of other factors have buffeted enrollment throughout the campus' decade.

"We quickly found that the world was much more volatile than the States and, we found, a lot less predictable," says Dr. Yena in retrospect. It's unlikely that J&W will see another international campus in the near future, he adds, despite appeals from a number of foreign constituencies. "Until the world gets straightened out, we're more focused on articulation agreements than opening new campuses," Yena says. "It hasn't been a smooth history to say the least, but 10 years is a noteworthy accomplishment."

More noteworthy is the loyalty and support of former Sweden students who have the most active J&W alumni chapter in existence. Arvidsson and Maria Ivarsson '95 founded an alumni association in 1996. It now counts close to 140 members. Alumni sponsor and host the traditional *Julbord*—Yule smörgåsbord—for students, faculty and visiting dignitaries a few weeks before Christmas. "Those memories stick," says Wahlberg of his time at the campus.

Alumni generate a familial atmosphere. Arvidsson considers it important to network and help market each other. Parchesco says she meets with alumni regularly. A volunteer ambassador team of Swedish alumni helps with recruiting. Johnson & Wales was and is the only American

university with a base in Sweden.

"For a small country like Sweden, it's always good to have a non-Swedish university represented on your soil, specifically American," says Christer Nedström, on faculty in Sweden since the beginning. A leading proponent for the Sweden Campus, Nedström is a member of University Associates, a group of representatives of Swedish business, society, banking and hotels who act as supportive consultants to the campus, "because we believe in it and we'd like it to expand," he says. "A small country like Sweden with 9 million inhabitants needs influences from abroad—it needs an international society at home."

And many tout the influence Swedish students bring to Johnson & Wales as an example of serious scholarship and a valuable asset to the university. Graduation rates are very high and many complete degrees in less than four years and go on to graduate degrees. Some have gone on to Thunderbird in Arizona, the premier international business school in the U.S., and a few have been accepted to the London School of Economics, says Schneider.

And then there are others who have stayed closer, even coming to work for the university. Until recently Jessika Ferm '98 served as director of leadership training in Providence. Birgitta Rorsman '98 is in charge of marketing and public relations in Sweden. Johan Grahn is financial analyst in the office of Christopher DelSesto, senior vice president, treasurer and University council. "I'm exactly where I want to be for now," Grahn says.

Wahlberg is just a block away from the Providence Campus at Andara where he is a certified macromedia professional and advanced cold fusion developer. "Johnson & Wales provided a really good experience—from the theoretical to the practical."

Were the Sweden Campus to close down there would be two major losses, says Arvidsson. "The first and foremost of course—it's a great loss to the western Sweden academic community. What the Sweden Campus boils down to is the best quality education that Johnson & Wales can offer. In terms of keeping quality, I think the Sweden Campus has a lot to share with the other campuses at J&W."

"The Swedish student population contributes a great deal to the international aspect of the university and the quality of the student is high," says Parchesco. "For the U.S. student, Sweden offers a three-month term abroad. It's a wonderful experience where they can get involved with the culture of the



**Top:** Sara Manii, left, Sara Millbratt, center, and Ann Linn enjoy each other's company at Orientation 2002.



**Left:** Joel Arvidsson '95, left, socializes with Michael Tegstam '95 at Julbord.

city and develop friendships with the students who are here and continue them when they get back to the States."

Faculty exchanges between Sweden and the United States mean teachers get to have a three-month international teaching experience as well. "It's wonderful for the students here to have a professor from the U.S. campus—faculty that they may see again in Providence—familiar faces. I think it's a win-win situation all around," says Parchesco.

Beyond 10 years in existence, it is hard to predict how long Johnson & Wales will remain a university name in Sweden or if it will forever be what Erin Wilkinson calls "J&W's best hidden asset."

And what of the romance that fueled the formation of J&W's Göteborg Campus? Jeroudi and Andersson went their separate ways—Jeroudi left Sweden for the Middle East hoping to influence education there. Today he is with the Ministry of Higher Education and Scientific Research in the United Arab Emirates. Andersson stayed and now is regional manager out of Stockholm for Amica, finding hotel sites and setting up conferences in Sweden. Her love for Johnson & Wales has never died. "It wasn't just an education, it was a new language, new friends—that time at Johnson & Wales was very, very important to me," she says. "That's why I stay involved and even a little bit emotional about it." She is not alone. ■

*Swedish alumni welcome all to explore their Web site: [www.soswede.com](http://www.soswede.com).*

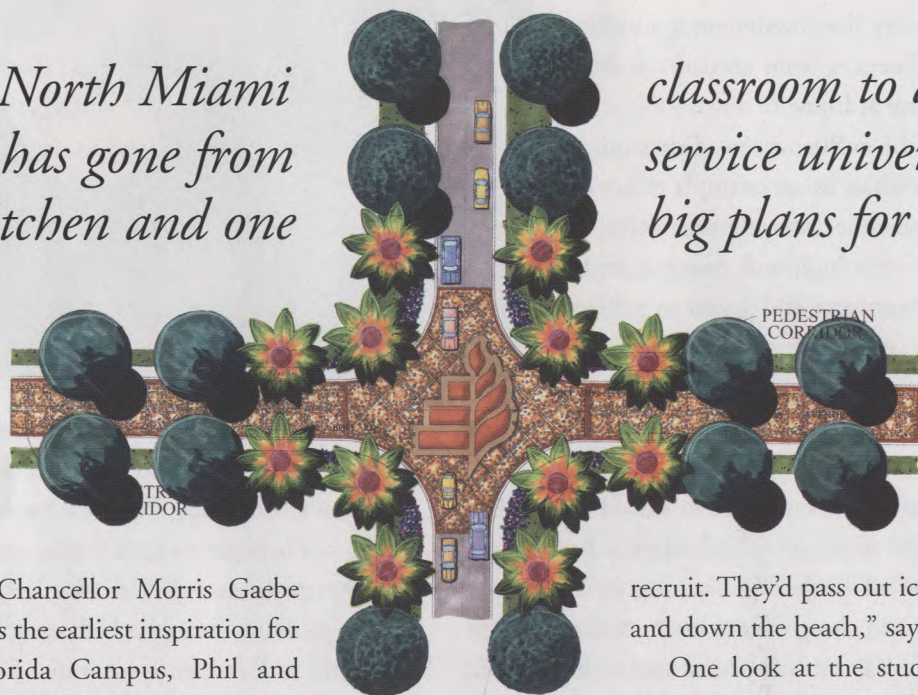


# Florida Campus Marks "Decade of Excellence"

*J&W's North Miami offshoot has gone from one kitchen and one*

*classroom to a full-service university with big plans for the future.*

By  
Cathy  
Sengel



Plan view of proposed upgrade to pedestrian corridor

When Chancellor Morris Gaebe recalls the earliest inspiration for a Florida Campus, Phil and Sally Terry Blitzer—J&W's pioneer recruiting team extraordinaire—take the stage.

One a Providence proctor, the other a Borscht Belt comedian, the duo cruised the East Coast stopping at high schools and public forums spreading the Johnson & Wales word. "They'd drive their mobile admissions van to all the places where kids would hang out, and

recruit. They'd pass out ice cream and drive up and down the beach," says Dr. Gaebe.

One look at the student population that stormed Florida's coast for spring break, suggested an environment attractive to youth, the Blitzers reported. "They made it seem very logical to think about Florida as a market," he adds. Just a hop away from the Caribbean, close to cruise lines, restaurants, tourist havens and hotels that could be possible partners for providing hands-on experience and future employment,

the area was well positioned. Gaebe admits his winter home in the Florida Keys and two sons with families in Miami sweetened the thought. At the time, J&W President John Yena was more focused on pursuing a partnership with a group in Japan for a campus there, but it would be one or the other. "Dr. Gaebe was talking Florida and I was talking Japan and when we found out the Japan deal wasn't going to go anywhere, he said, 'Good because now we're going to Florida.' Miami was the first real strategic decision, the first conscious decision, the first time we really decided to open a full campus," Yena says.

In November the Florida Campus of Johnson & Wales formally marked its 10th anniversary with a gala celebration featuring the Florida Philharmonic. "Our theme for the year is Celebrating a Decade of Excellence," says Campus President Donald "Mac" McGregor. "I'm very proud of where we have come over the last 10 years." From a venture in culinary education built on a warm breeze and a visionary gamble, the Florida Campus of Johnson & Wales has evolved into a full-service business, hospitality and culinary university prepared to spread in size and reputation with an increasingly international appeal. It's come a long way from a former hospital complex gutted to make space for a campus.

After Japan fell through, the decision was made to move forward in Miami backed by the generous support of local patrons and city fathers. Serendipity partnered Morris Gaebe with a guest from Florida on a golf course in Barrington, R.I., and the resulting deal was closed in April of 1992 on the newly vacated North Miami General Hospital. "After that, things were on a fast track," says Loreen Chant '89, now Florida Campus vice president. "It was crazy, challenging and nutty, but it was fun and it was wonderful."

McGregor was talked into leaving his post as vice pres-

ident of administration and planning in Providence to give the job of running a campus in Florida a six-month trial. "Within a month I knew I wasn't going back to Rhode Island. I knew it was going to be a totally different and unique experience getting a campus up and running from scratch," he recalls. McGregor and Chant along with Dean Emeritus Robert Nograd C.M.C. '99 HDR, Frank Mahon, director of physical plant and Barry Vogel, now director of administration, gave true meaning to the term hands-on. All able bodies grabbed hammers and worked construction. J&W had bought itself a hospital complete with kitchens, stations and hospital beds. While one crew totally gutted the building, another hit the phones and roads and started recruiting to enroll the first class of Florida's newest college of culinary arts.

"There was no air conditioning and I was the only one who wasn't living in one of the hospital rooms," says Chant. Already in Florida at the time, she'd inquired about work for her alma mater on a whim. Enthusiasm and adaptability proved to be the job's principal requirement. "It was hot as can be and I was the receptionist, sitting at a desk in an old hospital admitting station with a fan blowing on my feet to keep the bugs away and I kept falling asleep." One of the worst hurricanes that's ever hit the coast of the United States sideswiped the area, flood waters rose and power was lost for a spell, but construction flew forward. Though original plans were to open to students in September 1993, on Nov. 8, 1992, culinary classes opened with 81 students and one kitchen, one dining room and one classroom complete.

Michelle Bernstein '93 remembers being prodded to look into cooking classes at Johnson & Wales after leaving a career in ballet and having studied nutrition and dietet-



Recruiting reps Phil and Sally Terry Blitzer first recommended Florida as a site for a J&W campus.



Loreen Chant '89 did her part to keep early construction on schedule.



Gail McCall worked the J&W phones in the midst of early construction.



Graduates of the Class of 1994 of the Florida Campus



Chancellor Morris Gaebe, Chef Carmen Gonzalez '94 HDR, Florida Campus President Donald McGregor, and University President John Yena at the 1994 graduation.



Brenda Bassett, senior advancement officer, and Manuel Pimentel, senior vice president of university relations, were among those at the first Florida graduation in 1994.



ics. "The place was completely under construction but there was something I felt when I walked in that day that said to me, 'You know you really ought to do this.'"

"It was very different then from what I see now," says Shawn Ray '97, a member of that inaugural group. "All of our labs were in one kitchen with a rollaway bar for our beverage lab. We walked around construction every day. But the real high point was to go away at the beginning of the summer when everything was behind construction walls, and to come back to new labs, art work—the whole design and layout had changed over one summer." Ray was responsible for naming the Flamingo Café, part of the culinary expansion.

With Chant promoted to registrar, Richard Kosh took the position of vice president and Jim Lyle, now executive director of advancement for Florida, scouted the hospitality scene. Manuel Pimentel, senior vice president of university relations, drove recruiting efforts in Florida from day one. Administrators navigated a last-minute delay in the full campus opening to welcome 275 students to classes on September 27, 1993, 200 of them in residence. The campus' first associate degrees were handed out in an emotional ceremony at the Ancient Spanish Monastery in spring of 1994. Growth has moved quickly forward since.

Fast on the heels of culinary classes came contracts with cruise ship lines for employee training. A hospitality program opened its doors in September 1996. In 1997 the College of Business came aboard, distributing its first bachelor's degrees in May 2001. Programs have been shaped around need and neighbors.

The Sports/Entertainment/Events Management degree has a track into a golf focus, taking advantage of the high quality and quantity of golf courses in the state. (The

Florida golf team has distinguished itself as well, besting its Ivy League competition.) The Criminal Justice program works hand in hand with Dade County law enforcement. The annual High School Gingerbread Challenge brings students from around the country into the city to deck the cookie walls. In addition to the Taste of Florida High School Recipe Contest, the campus has stepped out in front as well by recruiting middle school students to submit recipes for the Middle School Healthy Snack Contest. The program has been so successful it is in line to become a national competition with funding from the Healthy Kids Challenge. For the eighth year, Carnival Cruise Lines has sent up to 600 shoreside and shipboard managers to J&W for summer training with support from the Marine Hotel Association. Instructors also now do training shipboard for 6,000 mostly foreign national employees of Carnival and other cruise lines. Culinary training institutes are in place in the Caribbean—Jamaica, Puerto Rico, Montego Bay, Kingston, Belize and Central America. Scholarship funding provided by resorts is helping pay for studies of successful students. Work continues with island resort associations to expand the programs.

Relationships with the educational community are strong. Johnson & Wales Florida Campus is the exclusive trainer of high school food service teachers in Florida and a national training site for ProStart teachers, says Pimentel, who serves as a member of the Board of Trustees of the American Restaurant Association Educational Foundation. Florida also distinguishes itself as the only postsecondary, non-military uniformed campus in the country. "In this day and age of bare midriffs and plunging necklines, our students wear uniforms and respect it. When programs were expanding from culinary-only to business and hospi-

tal, it gave us a way to distinguish between culinary students and others and a chance to make a bold statement," says Pimentel, who is now semi-retired.

McGregor says he's pleased the decision was made. "There's a lot alike with all the campuses, but each has its own identity and location. Our Southeast coastal location and metro multiethnic population make us very different, as do the uniforms. Those things allow us as a university system to hold out choice."

And what of the future? Plans—big plans are in the works. Architects have finished outlining a master plan for the Florida Campus. What Dr. Gaebe refers to as "Mac's incredible vision" has seen to it that properties in the area were purchased as they became available, beginning with the building and parking garage adjacent to the former hospital, and including hospital property on the opposite side of Arch Creek, now linked by a bridge. The focus for the future is to tie all the parts together.

"We created a master plan to transform the campus from a collection of high quality buildings into a campus community—from a drive-through campus to a walking campus where there'll be student life facilities, and green space and a look and a feeling that lets you know it's Johnson & Wales," Chant says.

In the coming months, a new business institute will be opening around the corner on NE 125th Street to serve as a training site for College of Business students to work with retailers, restaurateurs, marketers and accountants.

"We started in 1992 with 82 students. Last September we enrolled 2,100; 900 of them are living on campus," Dr. McGregor says. As the campus looks ahead to the next decade, well over half its students are from outside of Florida, 10 percent are international students. Enrollment is

evenly split between whites, Hispanics and African Americans. Florida has the most diverse campus population of any within the J&W system. The mix speaks for the universal appeal the campus has to offer as a cultural crossroads.

"The Florida Campus is yet to be discovered by the international community. I think that eventually, being Miami, being an internationally recognized name, there will be a great attraction when this campus matures 20, 30, 40 years out. I can envision a real international college. It is already the campus with the second largest international population. The potential is enormous," Pimentel says.

Shawn Ray, now director of culinary purchasing at the Florida Campus, and Michelle Bernstein, television personality, author and executive chef at Azul at the Mandarin Oriental Miami, both admit they're a little envious of the students entering the campus today. Both have a feeling of having been part of something memorable.

"I got to see a lot of development and was a part of that growth—to see how things were done and why," Ray says. "The students now have it pretty well off. They should be grateful in terms of what's here now."

"I can't get over the changes in the university. From the first 20 students to hundreds and now thousands...the amazing library...all the different kitchens," Bernstein says with awe. "I hope these kids coming in today really know what they have to look forward to."

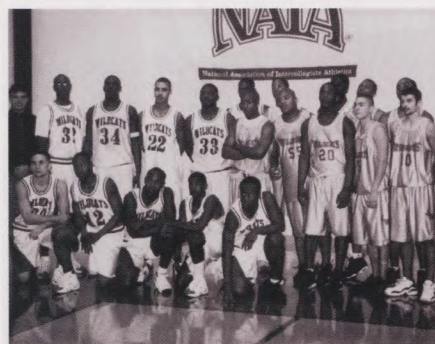
If Dr. McGregor's vision holds true, that will include a graduate school, new facilities and challenging programs. "The look and feel of the Florida Campus will be much different than it is today. It will keep evolving. I have a clearer perspective of where we're heading in the next 10 years than I did during the first," he says, adding, "But we're not sitting fat and happy. The promised land has yet to be reached." ■



Hospitality programs came to Florida in 1996.



The first class of Florida culinary students who earned bachelor's degrees celebrated at their 1997 graduation.



A yearbook photo of the Florida Campus 2000 Wildcats basketball team



FRONT ELEVATION





Thomas A. Fitz-Simon

## 1958

**Thomas A. Fitz-Simon**, recently retired workers' compensation adjuster for the Rhode Island Public Transit Authority (RIPTA) in Providence, R.I., was inducted into the Cranston Hall of Fame for his contributions to the youth of the city. Previously the Garden City Little League Field in Cranston was dedicated to Tom.

## 1964

**Joseph DeCosta**, executive vice president at Robbins Manufacturing Co. Inc. in Fall River, Mass., recently received a 2002 ASTM International award of merit and title of fellow, the highest society recognition. He was cited for his exceptional contributions to the standardization of nonferrous fasteners for the marine, chemical and petrochemical industries as well as for his contributions to the Department of Defense through his leadership nationally and internationally. He lives in Taunton.

## 1968

**Charles Wright** is director of facilities for the Pine Point School, an independent day school in Stonington, Conn., where he and his wife also live. They have four children.

## 1969

**Dennis Melcher** is data base administrator for Computer Science Corporation, an IT consulting firm in Needham, Mass. He lives in Somerset.

## 1973

**James Gardner** is a credit/risk manager for Avedis Zildjian Company, manufacturer of musical cymbals, drumsticks and mallets, in Norwell, Mass. He and his wife have two children and live in Greenville, R.I.

## 1976

**Burton Carter** is the CEO for Think Big, a direct one-to-one marketing product brokerage company in Groton, Mass. where he also lives.

## 1978

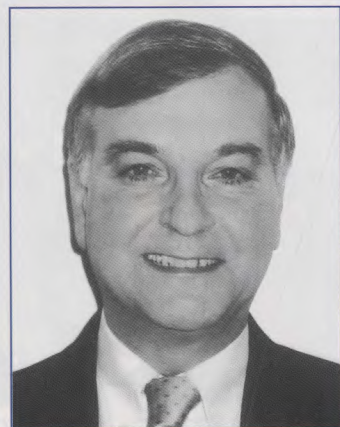
**Steven Alger** is a culinary arts instructor at the Pathfinder Regional Vocational-Technical High School in Palmer, Mass. He lives in Southbridge.

**Brian Apolinario** is financial reporting analyst - benefits accounting for Motorola Inc. in Scottsdale, Ariz. He is responsible for corporate employee benefit programs. Brian lives with his wife and daughter in Phoenix.

**Michael Mondor** is regional sales manager in the Northeast zone for Schwan's Food Service. He lives with his wife and two children in Spencer, Mass.

## 1979

**Michael Czarinski** is executive vice president of operations for Pinehurst, the resort and country club in Pinehurst, N.C., where he also lives with his wife, **Darlene (Garrippy) '76**, and their three children.



Joseph DeCosta

**Vincent Morabito** is owner/partner of F. and V. Morabito, a 100,000-square-foot strip shopping center in Williamsville, N.Y., where he also lives with his wife and daughter.

## 1980

**Michael Hoard** is the chef for Focaccia King, a new pizza-deli-bakery in Johnston, R.I., the first of an anticipated 100 franchises throughout New England in the next five years.

## 1981

**Katherine Cerra** is the senior managed care analyst for Catholic Healthcare West - St. Joseph's Hospital in Arizona, where she also lives.

**Dirck Noel** is director of food and beverage for the Long Valley Inn Inc. in Long Valley, N.J. He lives in Blairstown with his wife and two children.

**Mark Sabo** is director of corporate purchasing for Estée Lauder in New York. He and his wife live in Long Beach, N.Y.

**David Sammarco** is the chef on "Just Cook It," a local AT&T broadband cable show, in Arlington, Mass. He also writes a food column for the *Arlington Advocate* in the Boston metropolitan area to make people aware that preparing food can be fun, easy and gratifying.

## 1982

**Janet (McCabe) Arnett** is a trainer for Mountain View Grand Resort & Spa in Whitefield, N.H. She lives with her husband and son in Concord.

**Patrick O'Connor** is co-owner/chef of the Sandspur Grille in Sarasota, Fla., highlighted in the June issue of *Food & Wine* magazine for its sophisticated menu of Florida seafood, Asian salads and Southern regional specialties.

**Peter Oelkers** is systems support manager for Miami-Dade County Information Technology Department (ITD) in Miami where he also lives.

**Steven Uliss** is host of the local cable access (WACA) cooking show, "All Fired Up," filmed at his Marlborough, Mass., restaurant, Firefly. He lives in Ashland.

## 1983

**William Almy** is sales manager for the Olive Garden in San Antonio, where he also lives with his wife and two children.

**Richard Morse** is a Certified Registered Nurse Anesthetist for the Craven Regional Medical Center in New Bern, N.C., where he and his wife live.

**Craig Rollinson** is general manager/chief operating officer at the Minnesota Valley Country Club in Bloomington, Minn. He and his wife have four children and live in Shakopee.

**Thomas Shukas** is a food service division supervisor for the United States Navy at Great Lakes, Illinois. He and his wife have three children and live in Chicago.

## 1984

**Donna Aloia** is owner, manager and trainer of South Wind Ranch Sporthorses in Canyon Lake, Texas, where she lives with her husband and two daughters.

**Susan Beach** is the executive chef at the Center for Advanced Study in Stanford, Calif. She and her son live in San Francisco.

**Abid Butt**, his wife and son have returned to the United States from Thailand and are living in Mahopac, N.Y.

**Shelley Devane** is an underwriter for homeowners insurance, owner and rental properties and business properties at The Hingham Group in Hingham, Mass. She lives in Braintree with her husband and two sons.

**Walter Leffler**, executive chef of the Hilton Short Hills, N.J., has been promoted to vice conseiller culinaire of the Chaîne de Rôtisseurs' Hunterdon-Princeton Chapter. He was a Distinguished Visiting Chef at Johnson & Wales in 1999 and in 2001 he headed an all-star team for the Art Culinaire Celebrity Chefs Invitational to benefit the Children's Center for Therapy and Learning. The chef and his wife live in Scotch Plains.

**Christopher Stoves** is food service manager at Sturdy Memorial Hospital in Attleboro, Mass. While at Sturdy, he has also worked part-time at Legends restaurant in Norton and Joseph's in Rehoboth. For hobbies, he has created many wedding and all-occasion cakes. He has two children and lives with his wife in Attleboro.

## 1985

**Sandra (Sanj) Marosi** is manager of marketing and communications, Walt Disney Feature Animation in Lake Buena Vista, Fla. She lives with her husband and two children in Clermont and also trains in riding at Oak Island Farm, their family farm.

## 1986

**Orlo Coots** is owner/innkeeper/chef at the Sugar Hill Inn, a country inn in the White Mountains of Franconia, N.H., where he also lives with his wife and daughter.

**Joli Furda** is director of conference services for The Northland Inn in Brooklyn Park, Minn. She lives in Minnetonka.

**Gerald Fuselli** is director of dining service for Morrison Senior Dining in Newtown Square, Pa. He and his wife have two children and live in Collingswood, N.J.

**Brian Gerraughty** is a sales/service representative for Jon Morris Company, a food-service brokerage company in Norwood, Mass. He lives in Portsmouth, N.H.

**Eric Hambrecht** and his wife, **Jeanne (Maltman) '87**, announce the birth of their third child, Matthew Edward, on Dec. 31, 2001. Eric is executive chef at the Lincroft Inn in Lincroft, N.J. The family lives in Franklin Park.

**Gregory Marren** is district manager for American Food & Vending Inc. in Spring Hill, Tenn. He lives with his wife and three children in Murfreesboro.

**Sandra (DeSanto) Winters** is a cook for Mary Immaculate Center, a seminary in Northampton, Pa. She lives with her husband and son in Albrightsville.

## 1987

**Raymond Benoit** is catering and convention services manager for the Hyatt Regency Cambridge in Cambridge, Mass. He and his wife live in Pawtucket, R.I.

**Eric Braff** is the owner of Your Break Tavern in Silverton, Ore. He lives with his wife and son in Keizer.

**Sylvia (Beaulieu) Corr** is senior associate for Vanderweil Engineers, engineering consultants in Boston. She and her husband live in East Sandwich, Mass.

**Andrew Glidden** has been promoted from instructor to assistant professor at Mohawk Valley Community College in Utica, N.Y., where he teaches food service classes. He also holds a master of science degree from Syracuse University and lives in Canastota.

**Andrew Greenlund** is manager at Appalachian Brewing Co. in Harrisburg, Pa., the third largest on the East Coast. He lives in Camp Hill.



Andrew Glidden

**Russell Hoffberger** is manager of the Thunderbowl Market-Café located at the bottom of Aspen Highlands Mountain in Aspen, Colo. He and his wife, **Helen (Nolan) '87**, have four children.

**Sean Hurley** is the owner of SMH Fine Foods Inc. in Boston. He also played piano professionally on cruise ships. He and his wife live in Hyde Park, Mass.

**Mark Jasinski** is chef/general manager for Cuyahoga Dining Services in Ohio. He has three children and lives in Wellington.

**Jeffrey Martin** is sous chef at East Course, Bonita Bay Group, a private golf and country club in Naples, Fla. He lives in Bonita Springs with his wife, **Deanna '89**, owner of Epicotts Gourmet, and their son.

## 1988

**Melanie (Wertz) Bigelow** is the chef for Titlow Tavern & Grille in Uniontown, Pa., where she and her daughter also live.

**Victor Carducci** is the executive chef for Cliff's Communities, a private club in Travelers Rest, S.C. He lives with his wife and two children in Greer.

**Jeffrey Cleary** is the director for Insight Management Group, in Evergreen, Colo.; operates Intrigue restaurant in Denver, and is former chef/owner of Café Bohemia and Trompeau Bakery in Denver.

**Michael Comire** is the food service manager for the Conanicus Camp and Conference Center in Exeter, R.I. Michael, his wife, **Elizabeth '86**, and their seven children live in Exeter.

**Kenneth Engel** is a consultant for Abacus Design and Consulting in Washington. He recently joined The Art Institute of Washington as an adjunct faculty member after receiving his B.S. from Penn State University in 1992 and his M.S. from Drexel University in 1997. Ken lives in Washington.

**Stephen Goulis** is chef/manager for Eurest Dining Services/Compass-USA in West Hartford, Conn. He and his wife live in Vernon.

**Diana (Nordo) Hughes** is a field claims adjuster for AAA Mid-Atlantic Insurance Group of New Jersey in Voorhees, N.J. She and her husband live in Turnersville.

**Kym Jenkins** is general manager for RTM management/Mrs. Winners in Atlanta. He lives with his wife and three children in Marietta, Ga.

**Julia (Negus) Lynch** is administration coordinator for AIG Insurance in Wilmington, Del.

**David Schwartz** is owner/innkeeper of the Inn at 2920, a bed and breakfast in Baltimore, Md., where he and his wife also live.

**Kurt Steinberg** is executive sous chef for the Starwood Hotel and Resorts in Boston. He lives with his wife and three children in Marshfield, Mass.

## 1989

**David Becker** is wine steward and department manager for Safeway in West Linn, Ore., where he lives with his wife and son.

**Jacqueline Bertrand** is the national sales manager for The Ritz-Carlton in Washington. She lives in Alexandria, Va.

**Thomas Bowen** is operations manager for the Florida State University Credit Union in Tallahassee, Fla., where he also lives.

**Steven Daviau** is manager for Hooters in Douglasville, Ga., where he also lives.

**Brian Donlon** is a registered representative/financial planner for New England Financial in Garden City, N.Y. He lives in Floral Park.

**David Haas** is self employed in private healthcare services in Cambridge, Mass.

**Wanda Haithcox** is a travel radiology technologist for Comphealth in New Jersey. She lives in Piscataway.

**Donna James** is assistant director in the title department at Fairfield Resorts Inc., a vacation ownership facility in Orlando, Fla., where she also lives.

**Christopher Jennings** and **Eryn (Reilly) '90** announce the birth of their fourth child, Lauren Constance, on June 17. Chris is regional sales director in the refreshment services division of Canteen in Waltham, Mass. The family lives in Coventry, R.I.

**Stephen Kretz** is executive chef for the Fresno Grizzlies baseball team, a Triple A team for the San Francisco Giants. He lives in Fresno.

**Caleb Lentchner** is director of food and beverage at Starwood's Sheraton at JFK Airport. He lives with his wife and daughter in New York.

**Kari Mullen-McLaughlin** is executive sous chef for The Best Western Senator Inn and Spa in Augusta, Maine. She and her husband live in Manchester.

**George Palaima** is operations manager, Carolinas, for Enovation Graphic Systems in Clemmons, N.C. He and his wife live in King.

**Donald Stamets** is area director of catering and conference services for The Ritz-Carlton Hotel Company in Boston, where he also lives.

**Terrence Williams** and his wife announce the birth of their son, Dalton, on Jan. 14. He is director of business development for the *New York Times*, in Norfolk, Va., where he handles business/event management. The family lives in Chesapeake.

## 1990

**Virginia (Pearson) Adams** is general manager for Morale, Welfare and Recreation/Pax Landing Restaurant at the Patuxent Naval Air Station in Patuxent River, Md. She lives with her husband and daughter in Great Mills.

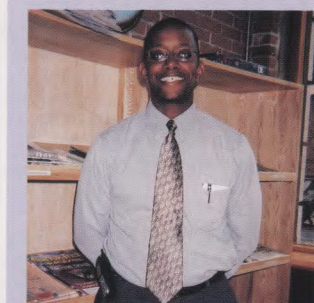
**Kirsten (Funke) Anderson** is pastry chef for the Conestoga Country Club in Lancaster, Pa., where she also lives with her daughter.

**Charles Ayers** is executive chef for Google Inc., the universal search engine, in Mt. View, Calif., where he also lives.

**Thomas Blanchette** owns Meal Works on Nooseneck Hill Road in Coventry, R.I., providing homemade meals ready to go.

**Laurie (McCauley) Bogdon** is telecommunications coordinator for Diamond/Triumph Auto Glass in Kingston, Pa. She lives with her husband and daughter in Nanticoke.

**Susan (Sheppard) Cunnane** announces the birth of her third child, Curran, on May 10. She and her husband have two other children, Sabrina and Aidan. The family lives in Glenside, Pa.



**Eric Gamble '89** returned from the West Coast with a family and a mission: "to help the College of Business become preeminent at Johnson & Wales," says Gamble, who's teaching International Business. "I've had success and I've had failure and now I'm back to share my experience as an entrepreneur and an educator, and to help bring the College of Business into the same light as hospitality and culinary. I'm proud to have graduated from Johnson & Wales."



**James Grass** is executive chef at the Moraine Country Club in Dayton, Ohio. He lives in Kettering.

**Kristin (Durkee) Jorgensen** is Webmaster for New England College in Henniker, N.H. where he also lives.

**David Miller MS** is assistant general manager and director of dining services for Sodexo Campus Services at Providence College in Providence, R.I. His wife, **Tina (Yackle) MS '89**, is manager for Epicurean Feast in Woonsocket, R.I. They have two daughters and live in Norton, Mass.

**Stacy (Manns) Paleski** is a project manager within a re-engineering department for American Express corporate services business unit in Scotch Plains, N.J., where she and her husband also live.

**Jay Ritter** is executive chef at the Cathedral of Hope-East Liberty Presbyterian Church in Pittsburgh, Pa., where he also lives.

**Marcos Rodriguez** is executive sous chef at Hyatt Hotels and Resorts in Dorado, Puerto Rico. He is also owner of Marcos Cucina Nostra Catering and professor of culinary arts in a local college. He lives in Trujillo Alto.

**Erik Simes** is executive purchasing manager for The Grove Park Inn Resort & Spa in Asheville, N.C., where he also lives. Erik has two children.

## 1991

**Jennifer Blair** is the regional human resources assistant for Charter Communications Inc., a national cable and communications company, in Newtown, Conn. She lives in New Fairfield.

**Andrea (Prestia) Deane** completed her Vocational Instructor's Approval Certification in Massachusetts in the area of marketing education. She continues to work with DECA as state advisor, an interim marketing instructor, chapter advisor and most recently as a coach with the 2001/2002 J&W Delta Epsilon Chi chapter.

**Anthony DeLuca** is general manager for Meristar Hotels and Resorts in Shelton, Ct. He lives in East Haven with his wife and daughter.

**Kathleen (Saia) Garvey** is women's and youthwear buyer for Designs Inc., retail outlet stores in Needham, Mass. She lives with her husband in Lakeville.

**Catherine Grace** and her husband, Pete Riehman, announce the birth of their daughter, Paige Grace Riehman, on March 26. They live in E. Norriston, Pa.

**Jan Leithe** is executive chef for the Rock Hill Country Club in Rock Hill, S.C. He lives in Charlotte, N.C.

**Peter McMahon** is executive chef for the Blue Moon, a fine dining restaurant in Rehoboth Beach, Del. He lives with his wife and two children in Lewes.

**Arnold Ming** is regional controller for Narven Enterprises in San Diego, Calif. He lives in El Cajon with his wife and son.

**Thomas Neal** is catering director for the Compass Group NAD in San Angelo, Texas, where he also lives.

**Francine (Bettelyoun) Pedreros** was recently promoted to retail product systems manager for The Clark Companies, NA in Newton Upper Falls, Mass. She and her husband live in Marlborough.

**Jeffrey Perry** is district chef for Sodexo/Wood in Kenilworth, N.J. He and his wife live in Rockaway.

**Rochelle Reynolds** is sous chef for Roys in Atlanta, where she also lives.

**Thomas Sharp** is account manager for New Technology Systems in East Hartford, Conn., servicing major national accounts in the financial and insurance sectors.

**Simran Singh** is a human resources generalist for Marsh & McLennan Companies Inc., insurance brokers in New York. He and his wife live in Jersey City, N.J.

**Susan Smith** is executive chef for Sodexo at Texas Christian University in Fort Worth, Texas, where she also lives.

**Rhonda (Cohen) Yaffe** works in medical billing for Healthcare Administrative Partners in Portsmouth, N.H. She and her husband live in Dover.

## 1992

**Sharice (Evans) Adams** is the owner of The Data Manipulator, a home-based computer software technical support business in Greenbelt, Md., where she lives with her husband and daughter.

**Frank Belfiore** is the chef at the waterfront Captain Kidd Restaurant in Woods Hole, Mass., where he also lives.

**Janice (Vantine) Brophy** is vice president of Citizens Bank in Providence, R.I. She and her husband live in Cranston.

**Lani Brown** is communications manager for the aerospace division of Honeywell, International in Redmond, Wash. He and his wife live in Seattle.

**Edmund Brylcyk** is district sales manager and corporate chef for Dole & Bailey Inc. in Woburn, Mass., a food service distributor featuring domestic and imported gourmet items. He and his wife live in Freemont, N.H.

**Lisa Coupe** is the area systems manager in New England for Marriott International in Boston. She and her husband live in Randolph, Mass.

**Gregory Daylor** is an event planner for Catering By Windows in Alexandria, Va., where he also lives.

**Generoso Franco** is owner of Cafe Central, a bakery, café and deli, in Virginia Beach, Va., where he and his family also live.

**Christopher Geno** is sous chef for the Walt Disney World Company in Lake Buena Vista, Fla. He and his wife live in Orlando.

**Marguerite (Lovelace) Gentry** is sales manager for the Sheraton North Houston in Texas, where she also lives. She has one daughter.

**Thomas Gipson** is the executive chef for Club Corp, a country club in Dallas, Texas, where he also lives.

**William Grotto** is the Pennsylvania state manager for the Boston Beer Company and lives in Philadelphia.

**Asha Handa** is assistant engineer R&D for the Long Island Railroad at Jamaica Station in Jamaica, N.Y. He lives in North Brentwood.

**Laurel (Lynch) Impellizeri** is a sales consultant for Novartis Pharmaceuticals and lives in Folsom, Calif.

**Samantha (Block) Jacobs** married Marc Alan Jacobs at the restaurant Carltun in East Meadow, NY. Mrs. Jacobs is an account executive with August Silk, a women's clothing manufacturer in N.Y.

**Ronald Johnson** is executive chef and director of food and beverage for The Point Group, an assisted-living residence in Massachusetts. He lives in Quincy.

**Vinod Keni MBA** is president and CEO of the Aquarian Group in Atlanta, involved with business process outsourcing and CFO services. Previously, he took two companies through a NASDAQ listed IPO. He lives with his wife and daughter in Roswell.

**James Killion** is executive chef and operations manager for Sodexo Campus Services at the University of Tennessee, Boiling University Center, at Martin. He and his wife live in Hornbeak.

**Avril Marlow-Featherstone** is a secretary for the 86 Medical Special Operations at Ramstein Air Base in Germany. She is married to **Gregory A. Featherstone II '92** and they have a daughter, Contina Antoinette.

**Paul Maxwell** is purchasing agent for Dole and Bailey in Woburn, Mass. He lives with his wife and one-year-old daughter, Nicole, in Holliston.

**Jeremy Newman** is general manager for Starbucks Coffee Company in Indianapolis, Ind.

**Loralee Pilon** is manager in product development for Cable & Wireless, a telecommunications company in Reston, Va. She lives in Sterling.

**MaryAnn Valdez** is traffic coordinator for Fox Television Stations Inc. in Secaucus, N.J. She lives in Fair Lawn.

**Jeffrey White** is director of Six Sigma for The Sheraton Tucson Hotel & Suites in Tucson, Ariz., where he also lives.

**James Zeisler** is dining services manager for Warm Hearth Village, a nursing home in Blacksburg, Va. He lives in Christiansburg and has two children.

## 1993

**Beau Blanco** is the store manager for Myer-Emco, a custom home theater and electronics store, in Arlington, Va. He lives in Gaithersburg, Md.

**Derwin Bradley** is the finance chief of customer service for the United States Army at Ft. Richardson, Ark., where he also lives with his wife and daughter.

**Heidi (Weser) Burke** is the owner of Another You, a personal concierge service, in Warrenton, Va., where she and her husband also live.

**Randy Farber** is food and beverage manager for the Marriott in New York where he also lives.

**Julie Ganz** is senior claims adjuster for California Casualty Management Company in Colorado Springs, Colo, where she also lives.

**Richard Gunther** is manager of train operations for Amtrak at South Station in Boston. He and his wife, **Kimberly (Aghkadian) '94**, live in Attleboro, Mass.

**Scott Herrington** is the general manager of the Corner Bakery Café in Philadelphia. He lives in Mt. Laurel, N.J.

**Paul Hughes** is account executive for Royalty Foods Inc. in New Orleans where he also lives. Paul has a daughter, Melita, born April 30.

**Jeffrey Ingber** is front-of-the-house manager for Chili's in North Brunswick, N.J. He and his wife, **Marcie (Shapiro) '86**, have two children and live in Flemington.

**Kimberly Janis** is director for Morrell & Company Fine Wine Auctions in New York. She lives in Guttenberg, N.J.

**Heather Kenney** is assistant director of human resources at the Hilton Boston Logan Airport. She and her husband live in Weymouth, Mass.

**Alan Mancuso** is corporate chef and seafood sales executive for State Fish Inc. in Cleveland where he also lives with his wife and daughter.

**Michael Masone** is senior food service director for ARAMARK at Duke University and the University of North Carolina-Chapel Hill based in Chapel Hill, N.C. He lives in Durham.

**William Montero** is president, CEO and broker for the Boston Real Estate Group, a brokerage and development company in Boston. He lives in Chelsea, Mass.

# INTERNATIONAL ALUMNI

**Ana Maria Lamas '86** is director of convention services at the Sheraton Lisboa Hotel & Towers in Lisbon, Portugal. She lives with her husband and son in Atiba, Estoril.

**Thomas Westergaard '88** is general manager for the Clarion Royal Christiania Hotel in Oslo, Norway, the country's second largest hotel. He lives with his wife and two children in Vetre/Oslo.

**Talat Alhaffar '89 MBA** is sales manager for United Motors Company in Saudi Arabia. He lives in Syria with his wife and two children.

**Gladys Basila-King '90** is a consultant dietitian for the Bermuda Wellness Center in Paget, Bermuda. She lives with her husband and two children in Hamilton Parish.

**Zhi Liang '90 MS** is dean of academic affairs for the China Tourism Management Institute in Tianjin, China, where he lives with his wife and daughter.

**Minyen Ku '91 MS**, is an instructor for the National Peng-hu Institute of Technology in Ma-kung City, Taiwan.

**Ilan Bezalel '93 MBA** is catering general manager for the FC Group in Israel. He lives with his wife, Aya, and son in Tel Aviv.

**Vermella (Colbourne) York '93** is interim director of finance for Windward Islands Airways at Princess Juliana Airport in Simpson Bay, St. Maarten. She and her husband live in Philipsburg.

**Shehu Fitzgerald '94** is sous chef for the Beachhouse Restaurant and Bar, a fine dining site at Bucklands Beach, Auckland, New Zealand.

**Orkun Karaca '94 MS** is a partner for Kaim Aydinlatma LTD. STI., producer of electrical materials in Istanbul, Turkey where he and his wife live.

**Joel Arvidsson '95** and his wife announce the birth of their daughter, Victoria, Jan. 9. He is marketing director for Spero Spel AB, a startup company in the gambling industry located in Göteborg, Sweden.

**Yi-Ping Liu '95** is duty manager at the Tayih Landis Hotel in Tainan City, Taiwan. He lives with his wife and daughter in Chung Li City, Tao-Yuan Hsieng.

**Boniface Lopez '95** is a hospitality lecturer at Nilai College in Negeri Sembilan, Malaysia. He and his wife live in Selangor Darul Ehsan.

**Pini Ben-Elazar '96 MBA** is CEO for Bio-Gal, a bio-tech firm in Israel seeking a cure for cancer.

**Uttaya Navaraj '96** is restaurant sales and promotion manager for The Imperial Queen's Park Hotel in Bangkok, Thailand.

**Krisanaphol Phongaksorn '96** is customer services executive for Shiang Series (Thailand) Co., Ltd, an aromatherapy company, in Bangkok, Thailand.

**Zamzani Abdul Wahab '97** is chef/lecturer for KDU College Sdn Bhd in Petaling Jaya, Selangor, Malaysia. He also has his own cooking show on cable TV in Malaysia and receives invitations to conduct cooking demonstrations, classes, and seminars for various companies. Watch for his cookbook to be published soon.

**Ralf Labeda '97** is regional manager, Nordic Region, for Linksys Inc. in Arsta, Sweden where he also lives.



**Johan Nordqvist '97, '98 MBA** married **Palinee Pueam '98 MBA**. They had both a Thai and a Swedish wedding. On July 11 the traditional Thai wedding ceremony took place in Bangkok, and on July 14 a wedding reception was held at The Oriental Hotel in Bangkok. On August 17 a Swedish style marriage was performed on Johan parents' farm in Sweden. Johan works for a company in Sweden, in addition to working in business development and expansion for Bang & Olufsen in Thailand. Palinee is the assistant director of catering and conventions at Le Royal Meridien Bangkok and Le Meridien President. They reside in Thailand.

**Norazlinda Mohd Fadzil '97** is senior marketing executive for the SAL Group of Colleges in W. Persekutuan, Malaysia.

**Vincent Pantow '97** is food and beverage manager for the Park Lane Hotel in Jakarta Selatan, Indonesia. He lives in Jakarta Pusat with his wife and child.

**Kaweewut Wuttiwipoo '97 MBA**, is assistant food and beverage manager at the Pathumwan Princess Hotel in Bangkok, Thailand

**Shakeel Durrani Abdussalam '98** is the business development manager-exports for Bio Extracts (Pvt.), a manufacturer and exporter of herbal and health supplements, in Sri Lanka.

**Maria Anderson '98** is product manager and Schwarzkopf professional for Henkel Norden AB in Stockholm, Sweden.

**Ilker Gungor '98 MBA** is a marketing specialist for Totalfinaelf/Totalgaz Turkey in Istanbul, Turkey.

**Mosheul Islam '98** is a business analyst for Youngone Corporation, corporate apparel buyers, in Savar, Dhaka, Bangladesh, where he and his wife also live.

**Fredrik Myrgren '98** is assistant manager for the Quality Hotel Crystal Palace in London where he and his wife also live.

**Kok Ming Ng '98** works in IT training for Iverson Training Pte Ltd. in Singapore.

**John Crombie '99** received his master degree in international relations from the Webster Graduate Center in London and is living in Tokyo.

**ShellYee Loh '99** is project manager for Presco Netmarketing, Inc., a full-service integrated marketing service company, in Taipei, Taiwan where she lives with her husband **Chris '99**.

**Sophie Rosenthal** is assistant manager for the Convention Bureau in Guatemala City, Guatemala.

**Seung-Wook Kim '00** is assistant manager for Korea Information Service, Inc in Seoul, Korea. He is managing asset backed securities and working with GE Capital, GS and Morgan Stanley.

**Christine Rozum '00** is owner and consultant of Dream Into Reality, a wedding planning and consulting company, in Pickering, Ontario, Canada where she lives with her husband.

**Hayley Williams '00** is assistant to the executive officer for Rocket TV from Austria, a TV and sport distribution company. She lives in Hamilton, Smiths, Bermuda.

**AyseCeyda Yetkin '00** is an import-export specialist for Piyale in Bayrakli, Izmir, Turkey. Piyale is the oldest pasta factory in Turkey. In addition to pasta, they also produce semolina, wheat flour, soups, prepared meals, etc. for the domestic market as well export to 37 countries.

**Selin Gol '01** is a protocol specialist in the Turkish 1st Army Command in Istanbul, Turkey.

**Roy Moquin '01** is a programmer/analyst for Matrix Research Limited, a market research company in Thornhill, Ontario, Canada. He lives with his wife and four children in Toronto.

**Andreas Qvist '01** is premium financial adviser for Fond & Finans in Göteborg, Sweden.

**Mitchell Ruiz '01** is in the United States Air Force in Toa Baja, Puerto Rico where he and his wife live.





**Monica Cook '93** married Daniel Zanger in Atlanta on April 27 and they honeymooned in Africa. Bridesmaids included Heather Kenney, Maura Dube-Peeler, Liz Bauer, Christine Murphy, all good friends from the class of 1993. The bride is operations manager for The Biltmore in Atlanta where the couple also resides.

**Benjamin Piper** is food service supervisor at The Bradley Center South, a treatment facility for juveniles, in North Strabane Township in the Pittsburgh metropolitan area. His evenings and weekends are spent cooking for pig roasts and barbecues.

**Leanne (Shaw) Smith** works in tour operations for G&W Tours in Stoughton, Mass. She and her husband live in Brockton.

**David Southern** is advanced banquet chef for Walt Disney Dolphin and Swan in Lake Buena Vista, Fla. He lives in Clermont.

**Franz Weeren** is executive chef at the Annapolis Grill, an upscale Maryland-style seafood house, in Washington. He lives in Rockville, Md.

## 1994

**Andrew Atz** is club chef at the Gilchrist Club in Trenton, Fla. He lives with his wife and two children in Newberry.

**Bradley Boisvert** is chef at The Lodge, a retirement community in Rocky Hill, Conn.

**Deborah Buck** and her husband announce the birth of their daughter, Madison Kendall, on July 1. The family lives in Raleigh, N.C.

**Michael Cifaldo** is night manager for the Hyatt Regency Orlando International Airport in Orlando where he also lives.

**Brandon Crosby** is general manager of the Members' Dining Room for the U.S. House of Representatives at the Capitol in Washington. He and his wife live in Arlington, Va.

**Michelle Curreri** is assistant to the president at the University of Rhode Island in Kingston, R.I. She lives with her husband and son in Narragansett.

**Chad Dietrich** is catering director for Atlas Foods in Columbia, S.C.

**Daniel Fitzgerald** is territory manager for Bunge Foods, North America, a food manufacturer, in St. Petersburg, Fla., where he also lives.

**Kathryn (Peyton) Frascione** is a sales assistant for Dazine Ltd, a wholesale giftware distributor, in Warminster, Pa. She lives in Willow Grove with her husband, **Anthony '94**, and their son Peyton.

**Jennifer (Paplauskas) Fredette** works with Mariner Mortgage, LLC, a mortgage broker, in Cranston, R.I., where she lives with her husband.

**Richard Gurrieri** is product specialist/account manager for Georgia Pacific in Atlanta. He and his wife live in East Point, Ga.

**Matthew Haist** is executive chef at Hemenway's in Providence, R.I. He and his wife live in Attleboro, Mass.

**George Hall** is general manager for Six Continents Hotels in South Bend, Ind., a full service Holiday Inn hotel. He lives in Mishawaka.

**Karl Hoffmann** is executive chef for Hawks Ridge Golf Club in Ball Ground, Ga. He lives in Gainesville.

**Stephanie Hoshower** is operations director for ARAMARK at James Madison University in Harrisonburg, Va., where she also lives.

**Robert Jewell** is senior manager for USConcepts Inc., a wine and spirits import marketing and promotional company, in New York. He lives in Springfield, N.J.

**Todd Johnson** is the chef for Aqua Grill at the Waterside Shops in Naples, Fla., where the menu is imaginative East-meets-West fusion fare. Todd also is co-owner of Bistro 41 in Fort Myers. He and his wife live in Naples.

**Jennifer (Armstrong) Kamoen** is a bookkeeper for the Tuscan Oven Restaurant, three family-owned Italian restaurants in Norwalk, Conn. She and her husband live in Killingworth.

**Nagesh Kelkar MBA** is principal consultant for IT Convergence, Oracle applications, in San Francisco. He lives in Philadelphia.

**Kathleen Kenny** owns the Gateaux Bakery in Denver where she also lives.

**Jeffrey Pandolfino** is operations manager for Pret A Manger, New York, a gourmet retailer with 120 sites in Hong Kong, and 10 in New York.

**Charles Ramie** is general manager for the GAP in Livingston, N.J. He lives in East Orange.

**Andrea Raymond** is an accountant for the Sheraton Boston Hotel. She lives in Pawtucket, R.I.

**Kristen (Rochette) Rioux** married David Rioux Feb. 2. She is marketing manager for PennWell Publishing in Nashua, N.H., producers of events of all sizes. They also live in Nashua.

**Julie (Kincel) Ross** is a meeting planner for American Express Travel in Union, N.H. She plans meetings for Campbell Soup, Godiva and Pepperidge Farm. Julie and her husband, **William '94**, who is a mortgage counselor for Cendant Mortgage in Nashua, live in Union.

**Ryan Schnipke** is a sales representative for Sysco Foods Corporation. He and his wife live in Ottawa, Ohio.

**Bret Scott** is a communications and research assistant for the Kent County Levy Court in Dover, Del., where he also lives with his wife and daughter.

**Michelle Tucker** is customer service representative to the New England and Massachusetts regions, for Precision Controls Sales, in New Providence, N.J. She lives in Irvington.

**Lara (Drolet) Willard** is executive director for Somersworth Main Street Inc. in Somersworth, N.H., a nonprofit organization focused on economic revitalization and historic preservation of traditional downtown business districts. She lives in Somersworth with her husband and son.

**Mary Ellen (McKenna) Winters** is project manager for Towers Perrin, a consulting business, in Valhalla, N.Y. She and her husband live in Stony Point.

**Reuben Woodley** is call center supervisor for MSC in Jonestown, Pa. He and his wife live in Palmyra.

## 1995

**Robert Aguilar** is the executive chef at the Currituck Club/Club Corp. in Corolla, N.C.

**Walden Agustin** is senior sales manager for the Grand Hyatt San Francisco where he also lives.

**Phillip Arnold** is chef/kitchen manager for Harvest at Night in Simsbury, Conn. He lives in Granby.

**Jody (Williams) Bogue** is the pastry manager for Kaminsky's Cafe in Mt. Pleasant, S.C., where she and her husband also live.

**Thomas Borthwick** is the assistant garde manger for The Pinehurst Company, Carolina Hotel, a world renowned golf resort in Pinehurst, N.C., where he and his wife also live.

**Adrian Butler** is a senior distributed system analyst for SCANA in Columbia, S.C., where he and his wife also live.

**Jerry Davidson** and his wife announce the birth of their daughter, Dyllan LeeAnn, on March 5. Jerry is an event coordinator for the Sands Expo Convention Center in Las Vegas where they also live.

**Richard Decker** is executive chef for Rarity Bay Golf Community, a private golf resort and community, in Vonroe, Tenn. He lives in Knoxville.

**Chris DiNunno C.E.C.** is chef/owner of the Village Fish Market Restaurant in Punta Gorda, Fla. He and his wife live in Port Charlotte.

**Brad Feinstein** is general manager of the Boston Market in Warwick, R.I. His wife, **Shelley (Harrison) '94**, is catering and operations manager for Sodexho at The Gillette Company in Boston. They live in West Warwick.

**Steven Florio** is alumni/event coordinator for the Johnson & Wales University Providence Campus. Steven lives in Providence, R.I.

**Tricia Foster** is a systems analyst for John Hancock Financial Services, in Boston. She lives in Mansfield, Mass.

**Eric Hebert** is general manager for Brock & Company in Washington. He lives in Vienna, Va.

**David Horton** is co-owner and chef for Restaurante Salero in the Henlopen Hotel at Rehoboth Beach, Del.

**Antoinette Jovene** is food service director for ARAMARK Corporation in San Diego where she also lives.

**Katherine Lendvay** is select sales coordinator for Grand Hospitality in New York where she also lives.

**Hue Le-Poul** and her husband announce the birth of their second child, Alexis, on March 24. She is a mortgage processing underwriter for Jeanne D'Arc Credit Union in Lowell, Mass., where they also live.

**Roberta (Lukas) Loudenslager** is a ladiesware associate for Value City in Pennsdale, Pa. She has three step children and lives in Montoursville.

**Marcella (Collins) Matthews** lives in Noblesville, Ind., with her husband and is office manager for SM&P Utility Resources.

**Hilary (Peret) Moreland** is senior catering sales manager for the Annapolis Marriott Waterfront Hotel in Annapolis, Md. She lives with her husband, Duane, and daughter in Edgewater.

**Christopher Morrell** is a chef for Mohegan Sun in Uncasville, Conn. His wife, **Brandi (Strasshofer) '97**, is director of education and placement for Ridley Lowell Business & Technical Institute in New London. They live in Groton.

**Anthony Moustakas** married **Virginia Wankel '97 MBA** at the Greek Orthodox Archdiocesan Cathedral of the Holy Trinity in New York. The bride is a sales associate with ERA Douglass Realtors in Montvale, N.J. The groom is the chef at the Village Restaurant in Pleasant Valley, N.Y.

**Jamie Picon** is chef manager for Sodexho Alliance at Wyeth Biopharma, a biopharmaceutical group in Andover, Mass. He lives in Littleton.

**Sonji Robinson** is a sales planner for Lladro USA in Moonachie, N.J. She lives in Franklin Park.

**Lisa (Aikens) Scott** is sales manager for Antlers Adam's Mark Hotel in Colorado Springs, Colo. She and her husband live in Monument.

**Terrina (White) Scott** is president of Forerunner Entertainment, an event planning and marketing/promotions company. She and her husband, the CEO, announce the birth of their son, Quintin Marcel, on Jan. 27. They reside in Inglewood, Calif.

**Neil Smith** is regional revenue manager for Exotel Hospitality Services LLC in Metairie, La., where he also lives.

**Arthur Thornton** is director of food and beverage for The Northern Inn Hotel & Suites in Bemidji, Minn. He and his wife live in Fridley.

**Diana (Culler) Vecchio** is food service director for ARAMARK at Bryant College in Smithfield, R.I. She lives with her husband and two children in Warwick.

**Thomas Wiley** is general manager for W.R. Restaurants, a full service restaurant, hotel, resort in Okoboji, Iowa. He lives with his wife and two children in Lake Park.

## 1996

**Kimberly Bishop** is the pastry chef for 27th Ave. Bistro in Gulfport, Miss. She lives in Biloxi.

**Jeffrey Chick** is a recreation officer for the Massachusetts Department of Corrections.

**Jason Deziel** is the sous chef, specializing in vegetarian cooking, for Virginia Tech University in Blacksburg, Va. He lives in Newport News.

**Scott Doggett** is general manager for the Fairfield Inn Marriott in Milford, Conn. He and his wife live in E. Providence, R.I.

**Michael DuBose** is chef/owner of the Mountain View Grill, an upscale restaurant in Chattanooga, Tenn. He lives with his wife and two children in Rising Fawn, Ga.

**Amy (Biskup) Emmons** works for the Cracker Barrel Restaurant in Jonesboro, Ark., where she also lives with her husband and son.

**Marylee Gerardi** is a chef for Apache Catering, an upscale catering company in lower Fairfield County, Riverside, Conn., where he also lives.

**William Haug** is chef de cuisine for the United States Navy at Camp Pendleton, Calif., a fleet operations and training command where medical and support personnel are trained in how to establish a naval field hospital. He lives with his wife and four children in Chula Vista.

**Gary Jefferds** and **Brian Mansfield '94**, executive chefs at 22 Bowen's Wine Bar and Grille in Newport, R.I., participated in the Master Chefs Series, a program that for 19 years has been putting amateurs in the kitchen with New England's top professionals at Susan Samson's Sakonnet Vineyards in Little Compton. Gary lives in Portsmouth with his wife and three daughters, and Brian lives with his wife in Warwick.

**Marc Lefkowitz** is network systems engineer for Imperial Software covering enterprise data network design and implementation for public school districts on Long Island, N.Y. He lives in Centereach.

**Kelly Maguire** is in sales and events management for F1Boston in Braintree, Mass. She lives in South Boston.

**Michael Marks** is executive chef for Bravo Italian Kitchen in Cincinnati, Ohio, voted "Best Italian" in Columbus, Dayton, Cincinnati, Indianapolis, Pittsburgh and New Orleans. Michael has two children and lives in Mason.

**Nicole Migliarese** just completed the master of arts in teaching biology at Brown University and is a middle school science

teacher for The Hamilton School at Wheeler in Providence, R.I. She lives in Cranston.

**Jacquelyn Pentecost** is recruiting manager-southeast for Crothall Services Group, a division of Compass, with headquarters in Wayne, Pa. They specialize in contract management for non-medical services in hospitals. She lives in Lawrenceville, Ga.

**Thomas Quick** is executive sous chef at Mi Spia in Atlanta. He lives in Roswell, Ga.

**Michelle Rehmer** is assistant general manager/wine buyer for Remy's Kitchen and Wine Bar, an upscale full service restaurant and wine bar, in Clayton, Mo. She lives in Saint Louis.

**Douglas Ruley** is executive chef and operating partner for the Iron Hill Brewery and Restaurant in Newark, Del., voted Best Brew Pub in Mid-Atlantic and Best Overall Restaurant in Delaware 2001 and 2002. He lives in Odessa.

**Jason Slosek** and his wife, **Brenda '96**, announce the birth of their second child, Emily, on Sept. 17. Jason is general manager for the D'Angelos sandwich shop in North Kingstown, R.I. They live in Coventry.

**Catherine (Levesque) Thomas** is an analyst at Tulane University in New Orleans. She and her husband live in Marrero, La.

**Katrina (Bogardus) Warner** is a culinary instructor for Tarrant County College in Arlington, Texas. She and her husband live in Mansfield.

## 1997

**Joseph Agnese** is a convention planner for Aventis Pharmaceuticals, a global leader in anti-infective and therapeutic areas, in Bridgewater, N.J. He and his wife live in Princeton.

**Matthew Allen** is director of catering for Wyndham Hotels and Resorts in Atlanta where he lives.



**Paul Jonson** and **Rochelle (Kirschner) Jonson '95, '97 MBA** were married Oct. 7, 2001. Paul is manager for Bertucci's in Columbia, Md., and Rochelle is a resource manager for AT&T in Baltimore. The couple lives in Ownings Mills. All others in photo are J&W graduates.

**Elizabeth Belk** is the business travel sales manager for The Ritz-Carlton, Buckhead, in Atlanta where she also lives.

**David Brodowsky** is executive meeting manager for the Ojai Valley Inn & Spa in Ojai, Calif. where he also lives.

**Richard Falck** is cook 2 for the State of Oregon, preparing three meals a day for 13- to 25-year-old prisoners in La Grande, Ore. where he and his wife also live.

**Richard Fierros** is chef de cuisine for the Navy in Millington, Tenn. He and his wife live in Atoka.

**David Grumbacher** and his wife, Deborah, announce the birth of their daughter, Mikayla Rachel, on June 19. He is catering director at Shenandoah University for Wood Dining Services/Sodexho in Winchester, Va.

**Sherri Hammond** is executive sous chef for Rita's Enterprises in Waltham, Mass., a corporate account for The Massachusetts Medical Society. Sherri sends out a "thank you" to all those who have been there for her since her accident. A chemical sanitizer burned her eye and she is still going through treatment to restore her vision. She lives in North Chelmsford.

**Lawrence Hart** works in documentation control for Rexall Sundown/Nutricia USA, manufacturer of vitamins, herbals, supplements and sport nutrition in Boca Raton, Fla. He lives in Plantation.

**Tristan Hays** is a graduate student at Duquesne University, earning a master's degree in Social and Public Policy. He recently completed a two-and-a-half-year tour in the Ukraine as a Peace Corps volunteer.

**Patricia Nazey** is executive chef for the Beaufort Memorial Hospital in Beaufort, S.C., where she also lives with her husband.

**Laurie Piasecki** is marketing director for Mosaic Performance Solutions in Fort Lee, N.J. She lives in Hoboken.

**Craig Reilly** is an A+ certified computer technician and audio visual producer for Presentation Services at The Phoenixian Resort in Scottsdale, Ariz., where he and his wife also live.

**David Rems** is director of food and beverage for the Dallas Athletic Club in Mesquite, Texas. He lives in Plano.

**Samuel "Eric" Saunders** is executive chef and general manager for the Prichel Michel Restaurant and Suites, located at Prince Michel Vineyards, in Leon, Va. He lives with his wife and daughter in Aroda.

**Christopher Secrest** is the executive chef for the Catechee Resort and Conference Center in Hartwell, Ga., where he also lives.

**Joe Villarreal** is the Manor House sous chef at The Houstonian Resort and Spa in Houston, where he also lives.



**Jon Whitcomb** is communications security manager for the United States Air Force. He and his wife live in Plymouth, Mass.

## 1998

**Denise Baron** is kitchen manager for the Gulfstream restaurant in Newport Beach, Calif., where she also lives.

**Jarrold Brazina** is the I.T. manager for the Garden of Life in Jupiter, Fla., a wholesale manufacturer of whole food nutritional supplements. He lives in Stuart.

**Karen Greaves** is corporate catering manager for The Holiday Inn Select in Stamford, Conn. Her husband, **Eamonn '98** works for State Street Bank and they live in Stratford.

**Clifford Greer** is executive chef for Smithfield Gourmet Bakery and Catering, a small but upscale restaurant, in Smithfield, Va. He lives in Hampton with his wife and two sons.

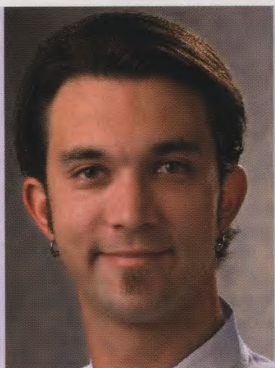
**Jack Hand** is executive chef for Sodexho at the Holton Arms School for Girls in Bethesda, Md. He lives in Mt. Airy.

**Danielle Hill** is an administrative assistant for Johnson & Wales University in the Department of Campus Safety and Security in Providence, R.I., where she also lives.

**Mathew Hooper** is a loan officer for East West Mortgage Company in Peabody, Mass. He lives in Attleboro.

**Jennifer Husted** is assistant food and beverage manager for the Farms Country Club in Connecticut. She lives in Wallingford. **Nafisatou (Nafie) Jallow** is sales and catering manager for the Bay Harbor Inn & Suites, a J&W practicum property in Bay Harbor Islands, Fla. She and her husband live in Hallandale.

**Houston Kirby** is restaurant manager for the new Lifestyle Ventures (Bridgetown Grill), a Caribbean restaurant in the heart of midtown Atlanta.



**David Felton '98** is chef de cuisine for 40 Sardines, owned by James Beard 1999 winning chefs Michael Smith and Debbie Gold, in Overland Park, Kan. David is recognized as a 2002 Bertolli Top Ten Sous Chef in America. He lives in Kansas City, Mo.

**Miranda Knaub** is guest services manager for the Wyndham Roanoke Hotel in Roanoke, Va., where she also lives.

**Hadrian Lesser** has two certifications from the American Hotel Motel Association in Rooms Division Management and Hospitality Operations. He was recently promoted to rooms division director for the Red Lion Hotel in Modesto, Calif.

**Joseph Lewis** is a business education teacher for the Cliffside Park Board of Education in Cliffside Park, N.J. He lives in Secaucus.

**Brian Lynch MBA** is global account manager for PolyOne Corporation, a plastics compounds and colorants company, in Cumberland, R.I., where he also lives with his wife and two sons.

**Justin McCann** is a systems analyst/programmer for Visual One Systems, a software developer for the hospitality industry, in Rockville, Md. He and his wife **Jessica Cappa '98** live in Laurel.

**Jennifer Mintz MBA** is now the manager of revenue analysis for Marriott Hotels, Resorts and Suites. She lives in Norristown, Pa.

**Lewis "Russ" Oliver** is clubhouse manager for the Atlanta Braves (AAA Richmond Braves) in Richmond, Va., where he also lives.

**Nancy Rolfe** is the public relations & event manager for Electronic House Expo, a trade show producer in Wayland, Mass.

**Stacy (Harbison) Seaborn** is executive chef for Sodexho Campus Services in Seguin, Texas. Her husband, **Matthew '98**, is a chef for Starwood Hotels at The Westin la Canterra. They were married June 29, 2001 and live in Universal City.

**Amanda (Lowe) Silvia** is international marketing coordinator for the Massachusetts Office of Travel and Tourism in Boston. She and her husband, **Richard '98 MAT**, live in Newport, R.I.

**Christopher Spear** is an American Culinary Federation Certified Sous Chef working as assistant food service director at the Summit at First Hill in Seattle, Wash., where he lives with his wife, **Emily '01**.

**William Stoloski** is an instructor at Quincy College in Quincy, Mass. He lives with his wife and two children in Plymouth.

**Bradley Thomas** is executive chef for Stevie's InFlight, a catering company for jet owners and events, in Encino, Calif. He lives in Sherman Oaks.

**Faith Thompson-Amroune** is chef instructor at the Pruden Center for Industry & Technology in Suffolk, Va. She lives with her husband and children in Arlington.

**Christopher Vecchiarelli** is staffing manager for Elite Personnel Inc., a staffing company, in Pompton Plains, N.J. He and his wife, **Nikki (Lundborg) '98**, live in Mahwah.

**Mirjana Visich MBA** is executive conference manager for the Wyndham Hotels and Resorts in Hauppauge, New York. She lives in Auburndale.

**Bonnie Wheeler** is an administrator in the Section of Genetics, at Boston University in Boston. She and her husband live in Cumberland, R.I.

**Sarah Willey** is a marketing teacher/DECA advisor at the Lake Region Union High School in Orleans, Vt. She lives in Bakersfield.

**Marc Winans** is executive sous chef for The Desmond Hotel, a hotel and conference center, in Malvern, Pa. He lives in Collegeville.

**Erik Zerrenner** is a sales associate for Coldwell Banker Real Estate in Ridgewood, N.J. He lives in Fort Lee.

## 1999

**John Baker** is assistant sous chef for Marriott Rivercenter/Riverwalk, hotels in downtown San Antonio where he also lives.

**David Borges** is a military policeman for the U. S. Army in Fort Leonard Wood, Mo., where he and his wife also live.

**Amanda Bozek** is the dietary manager for Westminster at Lake Ridge, a continuing care retirement community in Lake Ridge, Va. She lives in Burke.

**Daren Bulley** ran a 26.2 marathon in Anchorage, Alaska for the Leukemia and Lymphoma Society. He works at the Rhode Island Community Food Bank where he educates homeless people about employment in the food industry. Daren lives in Pawtucket, R.I.

**Peter Curcio** is sous chef for the Pazzo Restaurant, a restaurant and night club in Brooklyn, N.Y., where he also lives.

**Dennis DeMarinis** is director of sales for the Paramount Hotel Group in Seekonk, Mass. He lives in Providence, R.I.

**Karine Dolven** is housekeeping manager for The Ritz-Carlton New York, Central Park. She lives in Manhattan.

**Charles Dutton** is food service manager/executive chef at Rose State College in Midwest City, Okla.

**Jeannette Garcia** is an accountant for the Radian Group Inc. in New York. She lives in the Bronx.

**Myra Kelley** is program coordinator for the Center for Executive Development in Boston, a consulting firm providing customized executive education change management. Myra is a 2003 master of science candidate at Emerson College. She lives in Cranston, R.I.

**Lynda Louis** is accounting auditor for The Plaza Hotel - Fairmont Hotels and Suites in New York. She lives in Wheatley Heights.



**Kim Jensen '02, Christopher Bice '01, and Ann Ruete '00** recently attended the ARAMARK Catering Resources workshop at Brandeis University in Boston. Chris was the regional human resources assistant for ARAMARK Corporation in Wakefield, Mass; Kim is assistant food service director for ARAMARK at Daniel Webster College in Nashua, N.H., and Ann is catering manager for ARAMARK at the University of Hartford.

**Erik Lyles** is sous chef for Eurest Dining Services in Bethesda, Md. He lives in Crofton.

**Eileen McDonagh** is general manager for Panera Bread in North Quincy, Mass. He lives in Mansfield.

**Christopher Meck** is assistant banquet manager for Hyatt Hotels & Resorts in Washington where he also lives.

**Kimberly Mehalos** is sales manager for the Wyndham Hotel in Costa Mesa, Calif. She lives in Huntington Beach.

**Abraham Mellish** is a multimedia technician for Bellsouth Telecommunications in Tucker, Ga. He and his wife live in Norcross.

**Yesenia Nunez** is a mutual funds administrator for the Bank of New York in New York. He lives in Jersey City, N.J.

**Abigail (Randall) Palima** is a pastry cook for the Ritz-Carlton, Half Moon Bay in Half Moon Bay, Calif. where she also lives with her husband.

**Christopher Parker** is in sales and marketing for Specialty Pool Products in Broad Brook, Conn., an Internet/catalog company. He lives in Manchester.

**Lauren Petroccia** is dining room and dining services manager for the East-West Partners Management Team in Mooresville, N.C., a private lake club community on Lake Norman. He lives in Davidson.

**Emily (Bartley) Pudvah** is a certified therapeutic recreation supervisor for Mystic Manor, a rehabilitation center and nursing home in Mystic, Conn. She and her husband live in Jewett City.

**Kerri Reth** is catering manager for ARAMARK at Wake Forest University in Winston-Salem, N.C. She lives in Oak Ridge.

**Britton Ross** is lead analytical technician for FST Consulting International, a quality assurance and quality control company for the semiconductor and pharmaceutical industries. He lives in North Attleboro, Mass.

**Brandy Seaver** is an account-clerk typist for the Herkimer County Sewer District in Mohawk, N.Y. She lives in Frankfort.

**Cynthia Stewart '99 MAT** recently participated in a progressive cooking tour featuring three bed and breakfast inns in New Hampshire, including The Notchland Inn where she is chef with 20 years' experience.

**Derek Wagner** is co-owner with **Stephen Doyle '99** of Nick's on Broadway in Providence, R.I., specializing in breakfast and lunch and catering. Derek was formerly executive chef for the Agora Restaurant at the Westin Hotel. **Michael Colletti '98**, sous chef, rounds out the team.

**David Willard** is general manager for Sodexho food service at the St. Joseph Medical Center in Towson, Md. He lives in New Park, Pa.

**Krista Winston** works with Unilever Bestfoods North America in New Jersey and lives in Hackensack.

## 2000

**Tracy (Grant) Akinduro** is executive chef for Meniwether-Godsey, in charge of the kitchen of Wesley Theological Seminary in Washington. She and her husband live in Adelphi, Md.

**Joshua Allen** is the kitchen manager for Outback Steakhouse in Charlotte, N.C., where he also lives.

**Leonardo Amado** is saucier for The Mark Hotel on Madison Avenue in New York. He lives in the Bronx.

**Mildred Bernstein** is head of Children's Services at the Smithtown Library, Commack Branch. She received her second master degree in library science from Queens College in Flushing, N.Y. Mildred and her husband announce the birth of their daughter, Paige, on Feb. 27.

**Umesh Bhuju** is president of Soup & Java Connection, a café-style restaurant in Newburyport, Mass. He and his wife live in Essex.

**Tom Deroian** is the chef for Bailie's Restaurant, a small San Francisco-style bistro in Folsom, Calif. He lives in Antelope.

**Ginger Everson** is assistant manager for Walgreens in Cranston, R.I., where she also lives.

**David Ferdinand** is consultant/owner of Resorts Solutions International, a resort and hotel land development business in Jamestown, R.I. David has two children and lives in Jamestown.

**Mitchell Frania** is assistant manager for The University Club in Providence, R.I., where he also lives.

**Valerie Gessi** works for The Capital Grille, a fine dining steak house in Troy, Mich., where she also lives.

**Niambi Goings** is a meeting planning coordinator for the Cardiovascular Research Foundation in New York. She lives in Irvington, N.J.

**Gabriel Goodhope** works in premium services at Fidelity Investments in Smithfield, R.I. He lives in Providence.

**Panya James** is a graduate student at Long Island University in Brooklyn, N.Y., and will have her master's degree in social science this December. She lives in Rochester.

**Cory Jones** is area executive chef in school services for Sodexho in Tallahassee, Fla., where he also lives.

**Elena Kleiner** is garde manger chef for Florentine Gardens in Rivervale, N.J. She lives in Montvale.

**Sean Koto** is assistant to the dean at the University of Colorado at Denver, College of Arts & Media, where he also lives.

**Joseph Krenn** is beverage director and special events co-director for the Atlanta Athletic Club in Duluth, Ga., currently ranked the top athletic country club in the country. Joe lives in Lawrenceville.

**Laura Kwochka** is the store manager at Starbucks Coffee in East Greenwich, R.I. She is a resident of Warwick.

**MaryKate (Cunningham) Lesnevich** is program coordinator for Embryon Inc., a pharmaceutical meeting planning company in Somerville, N.J. She and her husband live in West Orange.

**David Mackey** works in sales with Gateway Computers and lives in Newtown, Conn.

**Jill Margolies** is assistant manager for Dylan's Candy Bar in New York where she also lives.

**Michael McKiernan** is an investment accountant for PFPC Inc., in King of Prussia, Pa. He lives in Cinnaminson, N.J.

**Jennifer Moss** is club catering manager for the Amelia Island Plantation in Amelia Island, Fla. She lives in Fernandina Beach.

**Melissa (Doolin) Papaleo** is married to Capt. Jeffrey Papaleo, a U.S. Army pilot, and lives in Enterprise, Ala. She works for the National Restaurant Association Educational Foundation with headquarters in Chicago.

**Chetan Patel** is assistant director of front office operations for the Hilton Atlanta. He and his wife live in Lawrenceville, Ga.

**Amy Pelz** is catering sales manager for the Boca Raton Resort & Club in Margate, Fla. She lives in Coral Springs.

**Kenisha Perkins** is customer service manager for Harvard University Dining Services in Cambridge, Mass. She also completed an eight-week course on the Foundations of Leadership at Harvard, and lives in Brockton.

**Jill Pride** is garde manger for the Adams Mark Hotel in downtown Charlotte, N.C., where she also lives.

**Nicole Romano** works for Mount Sinai North Shore Medical Group in Huntington, N.Y. She lives in Brooklyn.

**Andrea Schulte** is a pastry chef for the Hilton Albuquerque Hotel in New Mexico. She lives in Rio Rancho.

**Yogesh Sharma** is food service director for ARAMARK Corporation at MIT in Cambridge, Mass. He lives with his wife and child in Uxbridge.

**LaTrice Springs** is assistant to the owner for Feast Your Eyes Gourmet Catering, an upscale catering company since 1982 in Philadelphia, where she also lives.

**Jason Stevenson** is event manager for Dickenson's West café and catering, in Pasadena, Calif. He and his wife live in Alhambra.

**Nathan Strawn** is a logistics supervisor for Target in Seekonk, Mass. He lives in Providence, R.I.

**Brian Tebben** is chef for the Royal River Grillhouse in Yarmouth, Maine. He lives in Brunswick.

**Brady Tillman** is a career management instructor and alumni relations coordinator at the Johnson & Wales University Florida Campus. He lives in North Miami.

**Natalia Vasquez** is food service manager/retail manager for Sodexho, health care services in White Plains, N.Y. She lives in Yonkers.

**Sandra Warner** is assistant terrace restaurant manager for The Ritz Carlton in Naples, Fla., where she also lives.

**Matthew Warschaw** is sous chef at the Hyatt Regency in Crystal City, Va. He lives in Alexandria.

**Faculty member Marion Fagnon** is putting together a documentary about Gertrude Johnson and Mary Wales and would like anyone with any information, stories, recollections or interesting facts about the women to contact her at 401-598-3339 or mgagnon@jwu.edu.

**John Wilson** is assistant manager for ARAMARK Corporation at the University of Virginia dining hall in Charlottesville, Va. He lives in Waynesboro.

## 2001

**Juan Ayala** is network analyst for American Power Conversion in West Kingston, R.I. He and his wife live in Warwick.

**Paul Baker** is a line cook at the four-star Renaissance Harbor Place Hotel in Baltimore, Md. He lives with his wife and three children in Fort Meade.

**Lauren Benek** is a tax consultant with Deloitte & Touche in New York, where she also lives.

**Kimberly Birdsong** is area team leader for Target Corp. in Lauderhill, Fla. She lives in Miami.

**Joshua Bruner** is junior sous chef/line cook at the Gaylord "Opryland" Resort & Convention Center in Nashville, Tenn.

**Anthony Burdo** is a chef for Marriott World Center & Resort in Orlando, Fla. He lives in Davenport.

**Travis Burgess** is mozzarella chef for Lowes Foods in Winston-Salem, N.C. He makes 40 pounds or more of fresh mozzarella cheese a day. He lives in Kennersville.

**Christopher Cash** is cook II for the North Carolina Department of Health & Human Services' Western Carolina Center, a research center for the mentally retarded, in Morganton, N.C. He and his wife live in Valdese.

**Ariel Channell** is an account representative for animal supplements at Food Science Corporation in Essex Junction, Vt. He and his wife live in Charlotte, Vt.

**Parikshat Chawla** is a system administrator/loans analyst for Leader Bank in Arlington, Mass. He lives in South Weymouth.

**Yuho Chu** is food and beverage supervisor for the Radisson Wilshire Plaza Hotel in Los Angeles where he also lives.

**Stephen DerPilbosian** is the restaurant manager at Bennigan's in West Chester, Pa. He lives in Wilmington, Del.

**Angela Farmer** is a travel agent for Travel Management Group in Charleston, S.C. She and her husband live in N. Charleston.

**Maria (Siwek) Fernald** works with JP Morgan Chase in Boston. Her husband, **Seth '01**, is a line cook for Galia in Boston. They live in Pepperell, Mass.

**Amanda Freeman** works for Microsoft with the Compass/Flick Group in Redmond, Wash. She lives in Everett.

**Barry Goldemberg** is the manager for TGI Fridays in Seekonk, Mass. He lives in Providence, R.I.



Faculty Notes

Johnson & Wales professors and chefs make a difference in their communities and out in the world. The following is a list of those recently recognized for their contributions.

Providence

**Robert Kok** was named the president of American Diner Museum.

**Fred Faria** was named Scituate (R.I.) Citizen of the Year 2001 for his efforts in historic preservation.

**Kevin Poirier**, chairman of the Department of Accountancy, received the 2002 Certified Fraud Examiner Excellence Award from the Rhode Island Chapter of the Association of Certified Fraud Examiners for contributions made to the profession and for promoting fraud education. He was also elected treasurer of the chapter.

**Kenneth Proudfoot**, director of the Larry Friedman International Center for Entrepreneurship, was named 2002 Rhode Island Home-Based Business Advocate of the Year by the U.S. Small Business Administration.

**Arthur Jones** was appointed to the Rhode Island State Parole Board by Gov. Lincoln Almond

**Rae Caloura** was elected to the Board of the Volunteer Center of Rhode Island.

**Karl Guggenmos**, dean of the College of Culinary Arts, was given the Sharing Culinary Traditions Award by the American Academy of Chefs.

Chef-Instructor **Peter Reinhart's** book *The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread* won top honors as cookbook in the baking and dessert category from the James Beard Foundation and was named Cookbook of the Year by the International Association of Culinary Professionals (IACP).

Chef-Instructor **George O'Palenick** was elected president of the National Ice Carving Association.

**Tom Gaines**, director of the Office Of Campus Diversity, wrote a chapter included in the recently published *Our Stories: The Experience of Black Professionals on a Predominantly White Campuses*, unveiled at the National Conference of Race and Ethnicity. Gaines was also elected to the Board of Directors of the Providence Public Library and president of the Board of Directors of The West End Community Center.

**Josh Wright**, team leader for networks and systems in the Information Technology department, recently wrote a book on computers: *Securing Cisco Routers: Step-by-Step*, published by the SANS Institute.

Norfolk

Chef **Tim Cameron** was named to Who's Who Among America's Teachers.

**Lisa Kendall** and Chef **Brian Campbell** were named to the FoodBank of Southeastern Virginia's Board of Directors.

Chef **Susan Batten** starred in the Virginia Beach Public Access television show "Cooking with CCAP."

Florida

Chef **Michael Moskwa** was elected as a national board member of the AIWF.

**Jack Rose** won the Florida Department of Education Leadership Award for Marketing Education and was nominated to Who's Who in American Universities.

*To contact a favorite faculty member, send him or her an e-mail. Faculty addresses use the first initial and last name—for example, rkok@jwu.edu.*

**Purnima Pandit MBA** is staff accountant for Cayer Prescott Clune Chatellier LLP, certified public accountants and business consultants in Providence, R.I., where she also lives.

**Scott Queipo** was promoted to food and beverage manager for the Hyatt Regency Lake Tahoe Resort and Casino in Incline Village, Nev., where he also lives.

**David A. Ritzo** is the chef for Augie's Front Burner in Springfield, Ill. He has worked in internships in Milan, Italy and northern England where he worked with classical French cuisine.

**Joanna Rowland** is banquet chef for Hilton's DoubleTree Guest Suites in Boston. She lives in Wollaston, Mass.

**Kelly Sharkey** is pastry chef at the Aronimink Golf Club in Newtown Square, Pa. She lives in Secane.

**Christopher Tomlinson** is assistant manager at the pavillion at Wild Dunes in Isle of Palms, S.C. He lives in Mt. Pleasant.

**Susan Urso** is group/community sales representative for the New York Mets in Flushing, N.Y. She lives in Port Washington.

**Sebastian Wessman** is an account executive for CIBC Oppenheimer, a brokerage firm in New York, where he also lives.

IN MEMORIAM

**Albert White '76**  
July 23, 2002

**David Peterson '79**  
July 9, 2002

**Dennis C. Mast '80**  
Oct. 18, 2002

**Andy Durmis '87**  
April 8, 2002

**Scott W. Lance '88**  
July 13, 2000

**Susan Hand '90**  
Oct. 21, 2002

**David H. Argersinger '91**  
July 25, 2000

**Thomas Booth '91**  
Aug. 11, 2002

**David Hilderly '92**  
Sept. 3, 2002

**Tommie Jones '95**  
May 8, 2002

**Richard Lyons '98**  
June 29, 2002

**LuisPedro Mansilla** is a sonographer for South Florida Perinatal Medicine in Miami, where he and his wife also live.

**Charles Mason** is FileNet technical specialist for OneBeacon Insurance Group in Providence, R.I., where he also lives.

**Andrew Monarch** is with Career Services at Johnson & Wales University Denver Campus. He lives in Aurora, Colo.

**Peter Morales** is executive chef for Sodexo Marriott in Denver where he and his wife also live.

**Eleanor Neuenfeldt** is pastry chef for the Buckhead Life Restaurant Group-Veni Vidi Vici in Atlanta, Ga., where she also lives.

**Nicole Guimond** is an assets protection team leader for the Target Corporation in Woburn, Mass.

**Shadel Hamilton** is a residential life coordinator for Johnson & Wales University Florida Campus where he also lives.

**Andre Harris** is CEO for Cliq Entertainment & Cliq Records LLC, specializing in events, music recording and entertainment, in Wilmington, Del., where he also lives.

**Nancy Hill** is owner/head chef for the Purple Plum (personal chef) in Wilmington, Del. where she also lives.

**Kilene Jean-Baptiste** is a bookkeeper assistant for The Salvation Army-ARC in Fort Lauderdale, Fla. She lives in Pompano Beach.

**Harjeev Khanduja** is an analyst for TD Securities (USA) Inc., an investment bank, in New York. He lives in Ramsey, N.J.

**Amanda Kullman** is head chef at the Acoustic Café in the center of downtown Austin, Texas, where she also lives.

**Richard LaFranchise** is a project application engineer for UTC/Pratt & Whitney in East Hartford, Conn., where he has worked since 1961. He and his wife have three children and live in Sturbridge.

**Maleka Lenzy** is CEO/general manager for Celebrity Style Catering in Washington where she also lives.

**Jaclyn "LaNae" Logan** is project coordinator for Eaton Cutler-Hammer Inc. in Arden, N.C.. She lives in Asheville.

Share Your Good News!

Fill out and return this form to be listed in the Classnotes pages of an upcoming issue of J&W Magazine. We want to hear from you!

**Here's how it works:** Information submitted MUST be complete and less than 12 months old. News about marriages must be submitted after the wedding takes place and must include the couple's full names, complete new address and telephone number. Death notices must be accompanied by an obituary notice or follow-up information for next of kin. Due to space limitations, we cannot guarantee printing; due to the volume of submissions, alumni will be limited to one classnote per year. In order to be sure that we print your news accurately, we request that all submissions be in writing and signed. We reserve the right to edit copy for space and clarity.

Class Note Submission

Type of news: (Check all that apply):

☐ Marriage ☐ Business ☐ Birth ☐ Death ☐ Other

Alumnus/a name

Class year

Home address

City/state/zip

Home phone

E-mail

Employment

Work title

Company name

Address

City/state/zip

Phone

Fax

E-mail

Wedding Announcement

Date of marriage

Wife's full name (include maiden)

If a J&W grad, class year

Campus attended

Husband's full name

If a J&W grad, class year

Campus attended

Birth Announcement

Baby's date of birth

Child's full name

Mother's full name (include maiden)

Father's full name

Business News/Promotion

Company name

Your title

Company address

City/state/zip

Company phone

Your extension

Fax

E-mail

Death Notice

Deceased's name

Class year

Last address

City/state/zip

Date of death

Next of kin

Address

City/state/zip

Other

To submit your information to the J&W Alumni Web site, go to [www.alumni.jwu.edu](http://www.alumni.jwu.edu).

Please fax this form to M. Carmody, classnotes editor, at (401) 598-4681; or mail to Classnotes, J&W Magazine, Office of Alumni Relations, 8 Abbott Park Place, Providence, RI 02903. No phone calls, please.



# CALENDAR

December	Life-size Gingerbread House on display at Aventura Mall, Miami	February 13	Executive Suite, Radisson Airport Hotel, Warwick, R.I.
December 1	Alumni Toys for Tots Drive, Florida Campus	February 15	Deadline for application to compete to represent the U. S. at the first International Culinary and Pastry Competition sponsored by the Academie Culinaire de France, in Paris in October 2003. For more information contact Chef Jean Jacques Dietrich at J&W College of Culinary Arts; e-mail <a href="mailto:jdietrich@jwu.edu">jdietrich@jwu.edu</a>
December 14	The Royal Christmas, The Dunkin Donuts Center, Providence		
January 30	Marriott Career Day, Providence Campus		
February 1	Alumni Renaissance Masquerade Ball, Florida Campus	February 25-26	Grad Fair, Florida Campus
February 3	Equine Career Night, Providence Campus	March 25	Hospitality/Food Service Career Exposition, Providence Campus
February 5	Job Fair, Norfolk Campus	March 27	Business/Technology Career Exposition, Providence Campus
February 8	Southern Wine and Spirits Expo, Charleston Campus	April 2	Sports/Entertainment Career Night, Providence Campus
February 9	Southern Wine & Spirits Vintner's Dinner, Charleston Campus	April 15	Legal Studies Career Night, Providence Campus
February 12	Marriott Day, Florida Campus	April 30	Accounting Career Night, Providence Campus
February 12	Annual Career Day, Providence Campus		

## Alumni Contact Information

For information on obtaining a transcript, contact Inactive Records at 401-598-1898.

To change your address, e-mail [www.jwu.edu/alum.htm](http://www.jwu.edu/alum.htm)

To share information for Classnotes, e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu) or fax 401-598-4681.

For information on the Walk of Fame, call 1-888-JWU-ALUM.

To register for an upcoming event, call 1-888-JWU-ALUM or e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu).

For résumé writing assistance, contact Career Development at 401-598-4611.

For all other questions, call 1-888-JWU-ALUM or e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu).

*For information on the above events contact the Office of Alumni Relations at 1-888-JWU-ALUM or 401-598-1072 or e-mail [alumni@jwu.edu](mailto:alumni@jwu.edu)*



OFFICE OF ALUMNI RELATIONS  
8 Abbott Park Place  
Providence, RI 02903

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